華麗なる食卓 カレー

～Addi urry～

6

わた

みた

フランソワ・ルドワイセン
Françoise Ledoyen
9月23日生まれ
身長148cm　B81 W52 H78
血液型 B型　趣味 ヌイグルミ収集
特技 尾行

ふなつ一輝
FUNATSU KAZUKI
監修/森枝卓士(食文化研究家)

…幸せなる敗北と欧風ビーフカレー

華麗なる食卓

カレー

cted to curry~

ふなつ一輝
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6

華麗なる食卓 カレー
~Addicted to curry~

6

幸せなる敗北と
欲囲ビーフカレー

ふなつ一輝

監修/森枝卓士(食文化研究家)

If you are Japanese or live in Japan,
you must love curried foods.
"The Splendid Table"is the comic reconfirm
the wonderful existence.
The hero of this story is Koenji Makito.
He is a cook of curried foods and has a wonderlust.
The heroine is Sonezaki Yui.
She is a high school student and cute scatterbrain.
Let's direct your attention to their "Splendid"life!!

幸せなる敗北と欧風ビーフカレー

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華麗なるカレー食卓

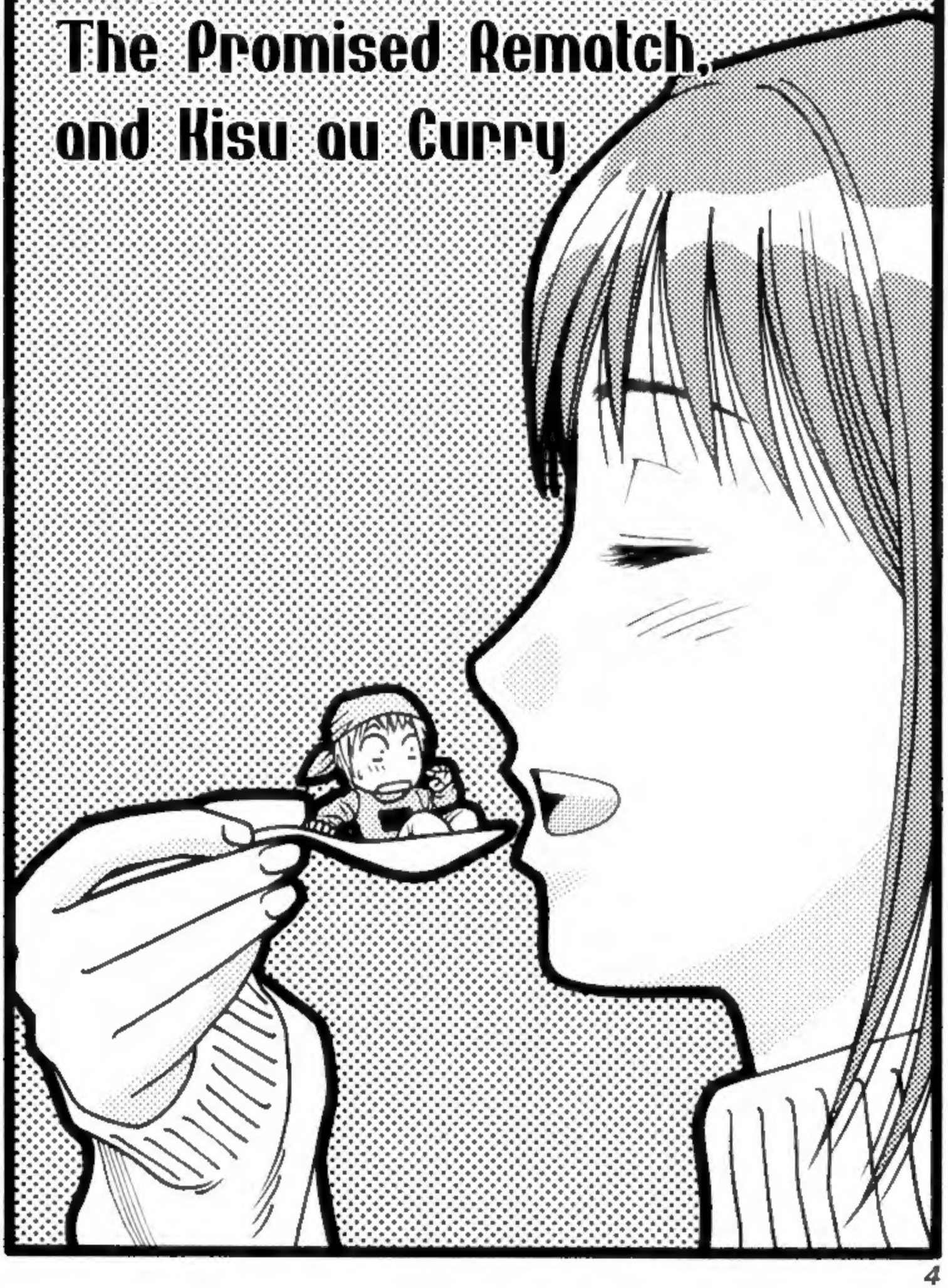
～Addicted to curry～

ふなつ一輝

監修：森枝卓士（食文化研究家）

FOR ME ...
I CHOOSE KEIGO-KUN'S DISH.
Chapter 54 :
The Promised Rematch, and Kisu au Curry

Chapter 54 : The Promised Rematch, and Kisu au Curry



THIS ISN'T AN OPPONENT HE COULD WIN AGAINST SO EASILY WHILE HAVING HIS CONCENTRATION DISRUPTED BY MY TACTICAL SEDUCTION!

HOLD ON A MINUTE! EVEN IF KEIGO WAS USING ALL HIS ABILITY AT FIRST,

SEDUC-TION TACTICS?

I DON'T REMEMBER BEING DISRUPTED.

HEY,

ALRIGHT.

HAVING HIS CON-CENTRATION DISRUPTED?

TO ME IT FEELS MORE LIKE IT WAS MADE WITH CONCENTRATION AS SHARP AS A KNIFE.

.....

!

IF YOU THINK THAT, TRY IT AND SEE FOR YOURSELF LITTLE GIRL.

THIS IS ...

KISU AU CURRY?

PUTTING THE RICE INSIDE THE FISH, AND GIVING IT A CURRIED FLAVOR...

MIXING THE RICE AND CREAM SAUCE IS A STANDARD IN FRENCH COOKING, BUT...

KEIGO-KUN'S COOKING

SEEMS TO BE EVEN MORE SPECTACULAR THAN USUAL FOR SOME REASON.

NO...

IT'S MORE THAN JUST THAT...

IT REALLY MAKES IT LOOK NICE AND ELEGANT.

PUTTING RICE IN THE FISH'S BELLY HUH.

HMM, I SEE.

THEN I GUESS... NO MATTER HOW AMAZING THIS PERSON IS...

.....

ち…

YOU'RE REALLY GOOD.

.....

SAKAKI KEIGO.

I DON'T REALLY KNOW WHY WE HAD THE MATCH, BUT IT WAS INTERESTING.

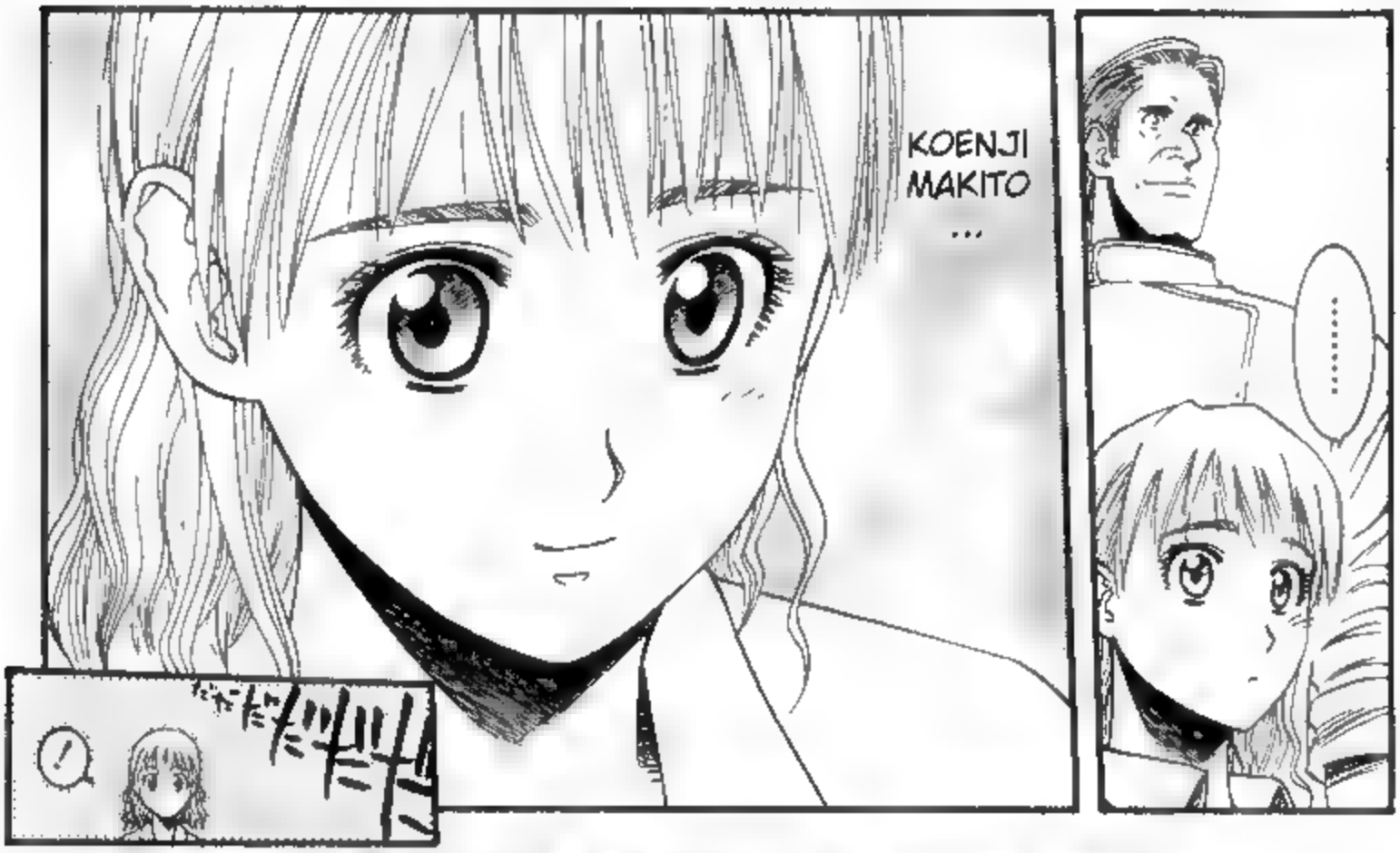
MY NAME'S KOUENJI MAKITO. WHAT'S YOURS?

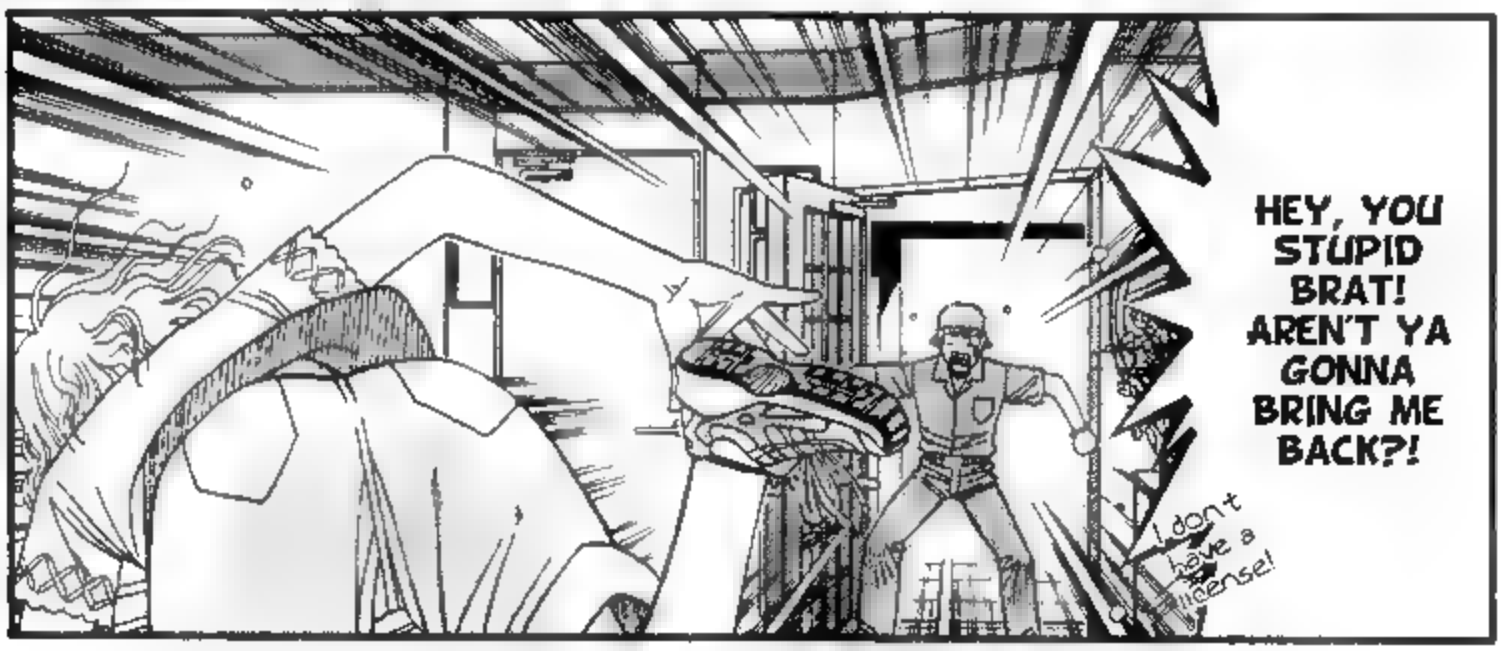
SORRY FOR BEING A BOTHER. LET'S MEET AGAIN!

OKAY, I'VE STILL GOT WORK, SO I'VE GOTTA GO.

KEIGO HUH. I'LL REMEMBER IT!

HE SEEMS LIKE A NICE GUY
……


KOENJI MAKITO …
……
なんだこれは!


HEY, YOU STUPID BRAT! AREN'T YA GONNA BRING ME BACK?!
I don't have a license!

EVERY NOW AND THEN I'D GO TO HANG OUT AT KEIGO'S RESTAURANT.

I'VE BEEN FRIENDLY WITH THEM S NCE THEN.

PROPOSED ONE MYSELF,

AND ENDED UP SAYING THINGS TO PROVOKE KEIGO.

ME, WHO ALWAYS HAD NEGATIVE FEELINGS ABOUT COOKING CONTESTS,

ISN'T IT A BIT STRANGE?

BUT SOME-HOW .

I GUESS I STILL HAVE SOME FEELINGS OF REGRET.

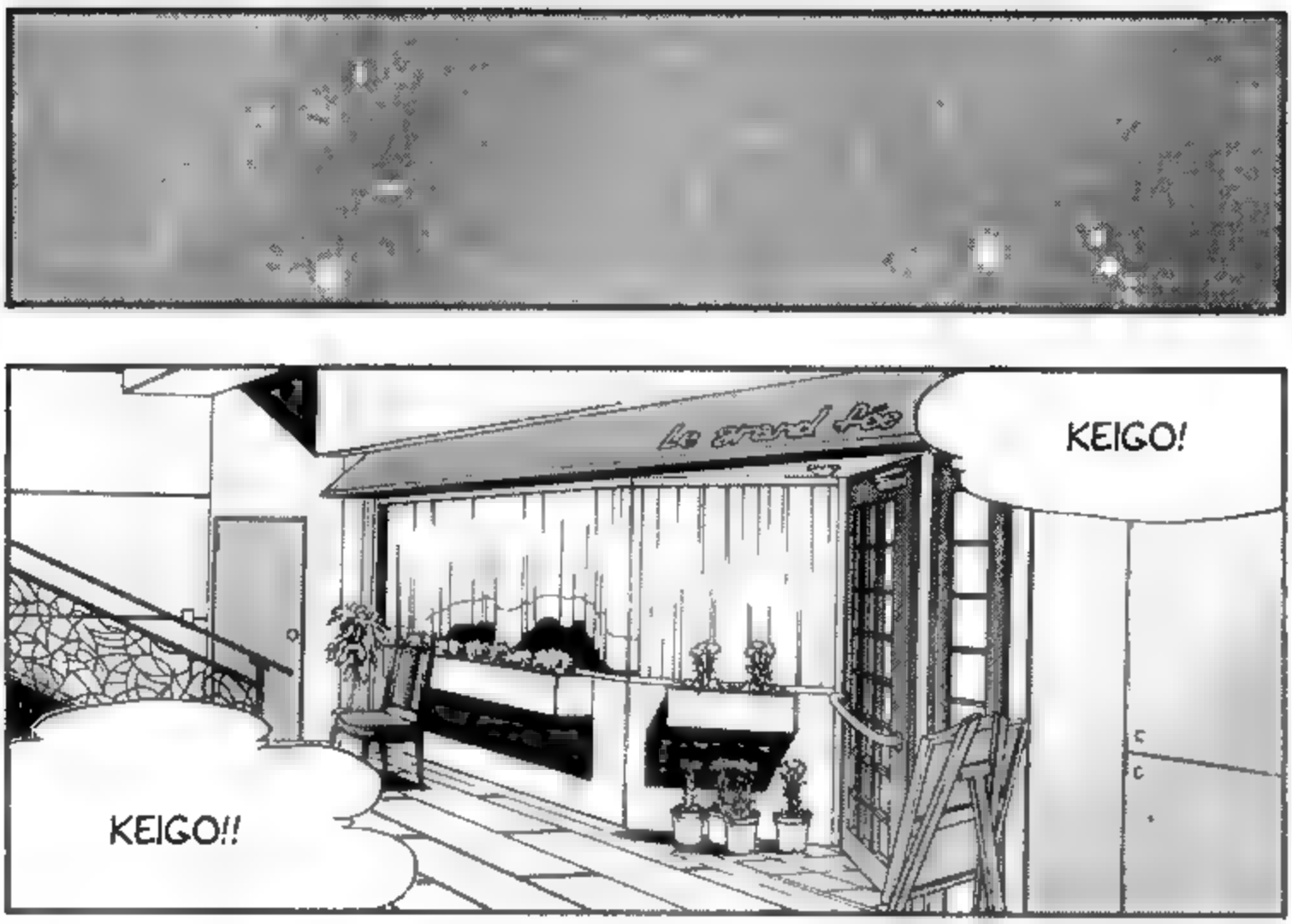
I NEVER PLANNED ON WORRYING ABOUT IT AGAIN, BUT .

I SAID I WON'T LOSE, AND I DON'T PLAN TO.
SO
あせっ
Ah...
I'M NOT BECOMING TIMID OR ANYTHING
!
THERE'S NO HELPING IT IT'S OBVIOUSLY SOMETHING THAT MADE A MARK ON YOU.
NO MATTER WHAT KIND OF MATCH IT IS, ANYONE WOULD HAVE SOME REGRETS AFTER LOSING
ALL IT'LL DO IS MAKE HER UNEASY DAMN I'M A MORON.
DAMN, I GUESS I SHOULDN'T HAVE SAID ANYTHING.
THIS IS THE FIRST TIME . THAT YOU'VE TOLD ME SOMETHING LIKE THAT
.....

THIS NEXT CONTEST

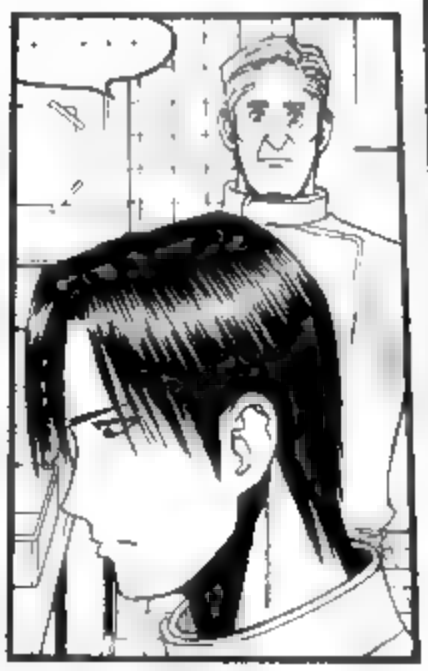
WILL BE REVENGE, RIGHT?

YEAH!


le grand duc
KEIGO!
KEIGO!!

IN THREE DAYS... THE SAME DAY AS THE CONTEST WITH KOENJI...
I SEE.

MAY I ASK YOU ONE THING, KEIGO?



IT'S WONDERFUL! THE DAY MR. PHILLIPE WILL BE VISITING OUR RESTAURANT HAS BEEN DECIDED!
IT'LL BE AT 8PM ON SUNDAY, THREE DAYS FROM NOW! AT LONG LAST, KEIGO!

WHY ARE YOU SO FOCUSED ON MAKITO?
BUT YOU'VE ALREADY HAD A MATCH WITH HIM ONCE AND WON
CERTAINLY, WHERE CURRY IS CONCERNED HE'S A GENIUS.
IN OTHER WORDS, AT THE TIME, SHE HAD ALREADY
BEEN EATING APPETIZERS AND SOUP THAT I HAD PREPARED
!?
AT THAT TIME, MLLE YASUDA HAD COME IN ORDER TO MEASURE MY ABILITY
WHAT HAPPENED THEN CAN'T BE CALLED A PROPER CHALLENGE.
SO WHAT'S YOUR REASON FOR BEING SO CONCERNED

THE FLAVOR OF THE KISU AU CURRY I MADE FOR THE COMPETITION,

MADE IT THE ENTREE THAT COMPLEMENTED THEM MOST PERFECTLY.

AH...

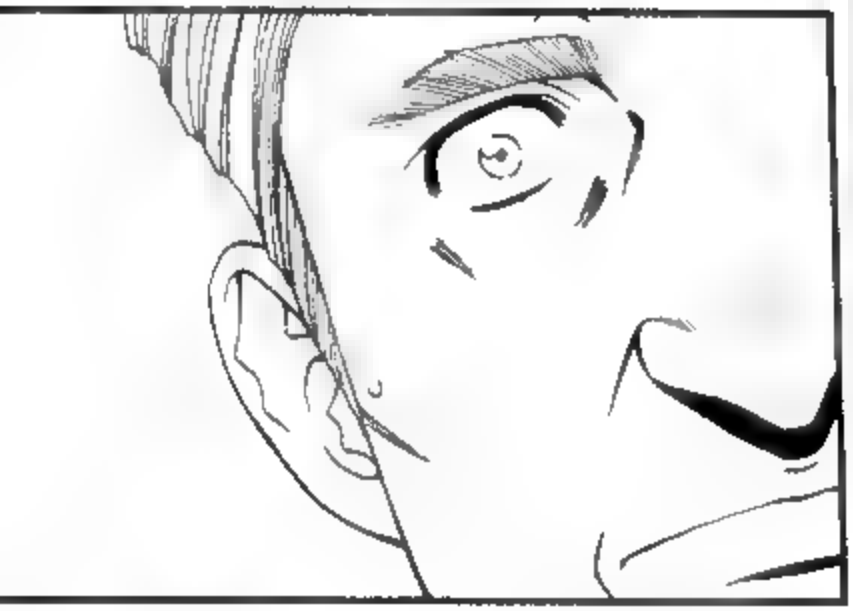
OF COURSE, EACH COURSE IS AN IMPORTANT PIECE OF THE MEA...

THE ANSWER IS NO.

TO BE FRANK, IF I HAD BEEN PUT IN THE SAME POSITION AS HIM IN A CONTEST OF A SINGLE DISH...

I MADE EACH DISH ONE BY ONE, CAREFULLY THINKING HOW THEY FIT INTO THE WHOLE...

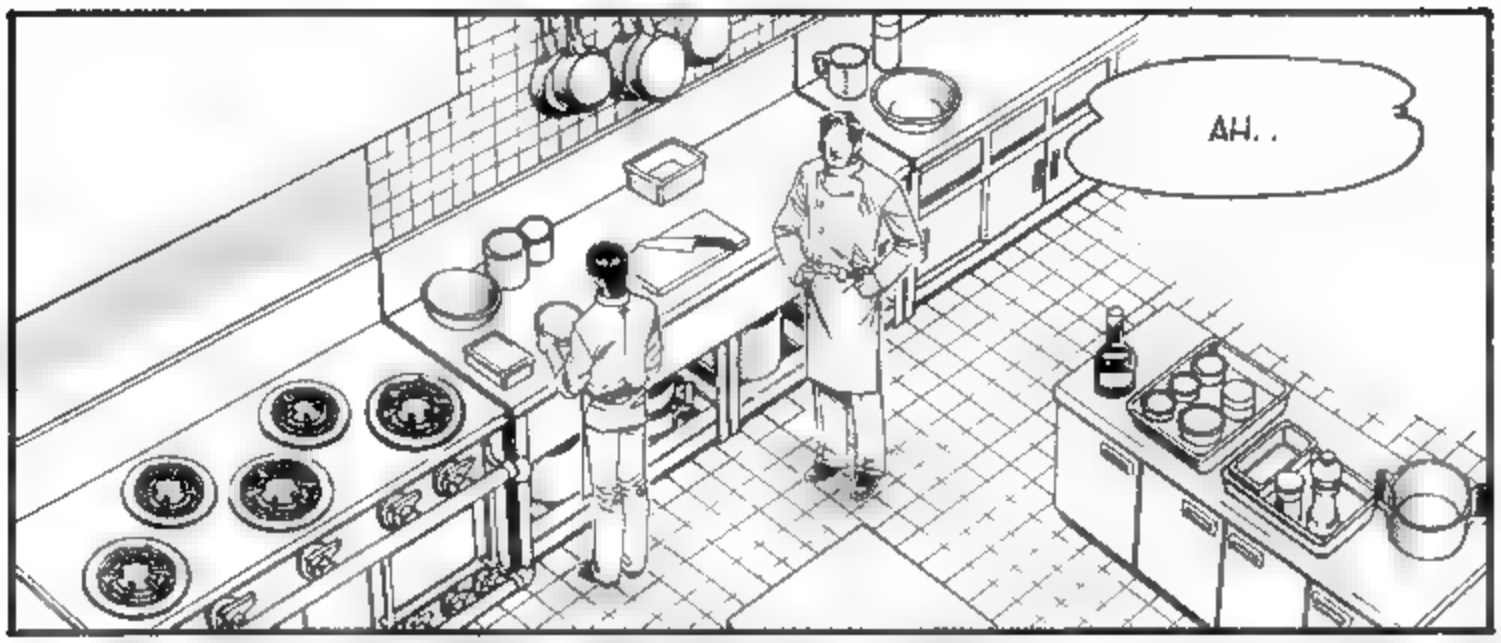
DO YOU THINK IT CAN REALLY BE CALLED A FAIR CHALLENGE, JUST SUDDENLY BRINGING OUT ANOTHER SINGLE DISH IN THAT SITUATION?



I UNDERSTAND THAT YOU TRULY RECOGNIZE HIM AS EXCEPTIONAL, KEIGO.
THERE'S NO DOUBT HE'S A GENIUS, HOWEVER

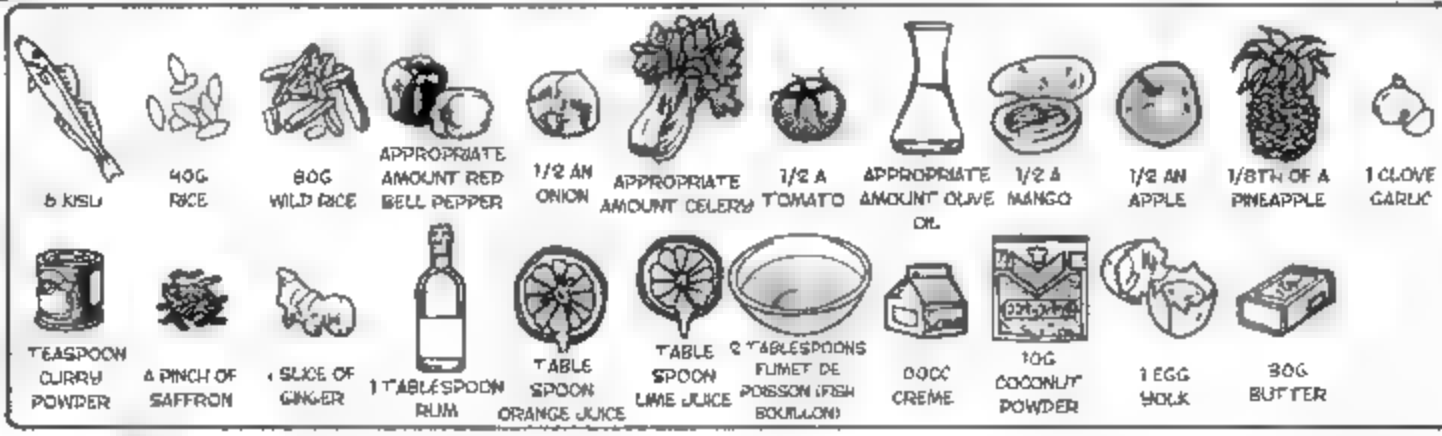
YOU'RE THE MAN WHO'S CALLED "GENIE"
HOWEVER...
MAKE SURE YOU NEVER FORGET THAT

THE ONE WHO LOST...
COULD VERY WELL HAVE BEEN ME.



きすのカレー風味ソース Kissu au Curry (1-2人前)

T/N: Kisu is a fish native to Japan



(4) DICE THE MANGO, APPLE AND PINEAPPLE AND THEN ADD THEM AND QUICKLY SAUTE NEXT ADD THE DICED GARLIC CURRY POWDER SAFFRON, AND GINGER

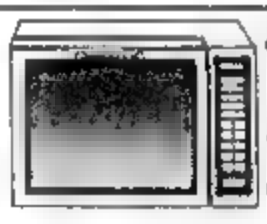
(3) MAKE THE SAUCE OUT THE RED PEPPER, ONION, CELERY, AND TOMATO INTO SMALL STRIPS.

AND THEN SAUTE THEM IN THE OLIVE OIL OVER LOW HEAT

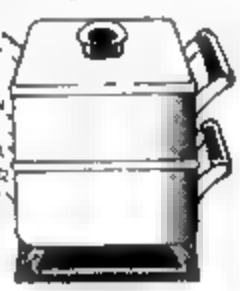
(2) PLACE THE UNCOOKED RICE AND WILD RICE INSIDE THE STOMACH,

AND THEN WRAP THEM UP

(1) REMOVE THE KISU'S SCALES AND GILLS WITH A KITCHEN KNIFE AND THEN OPEN THE BELLY AND REMOVE THE BONES.



(8) PLACE THE SAUCE IN A BOWL AND ADD THE EGG YOLK AND 200CC OF WATER WHILE IT IS WARMING, USE A WHISK TO BEAT THE EGG, THEN GRADUALLY ADD IN THE MELTED BUTTER AND LET IT MIX IN. ONCE IT IS MIXED IN, POUR IT ON TOP OF THE KISU. FINALLY PLACE IT IN A HIGH HEAT OVEN (FOR ABOUT 1 MINUTE AT 240 DEGREES) TO GIVE IT A BURNT COLOR

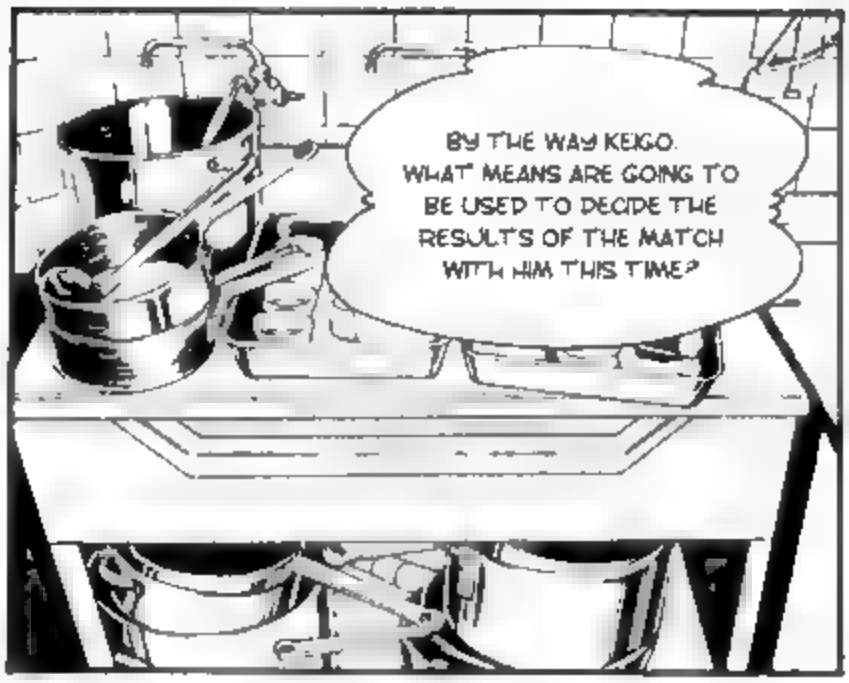


(7) PLACE THE KISU INTO A STEAMER TO COOK. ONCE THE STEAM BEGINS TO RISE, REMOVE THEM FROM THE WRAP AND PLACE THEM ON A PLATE

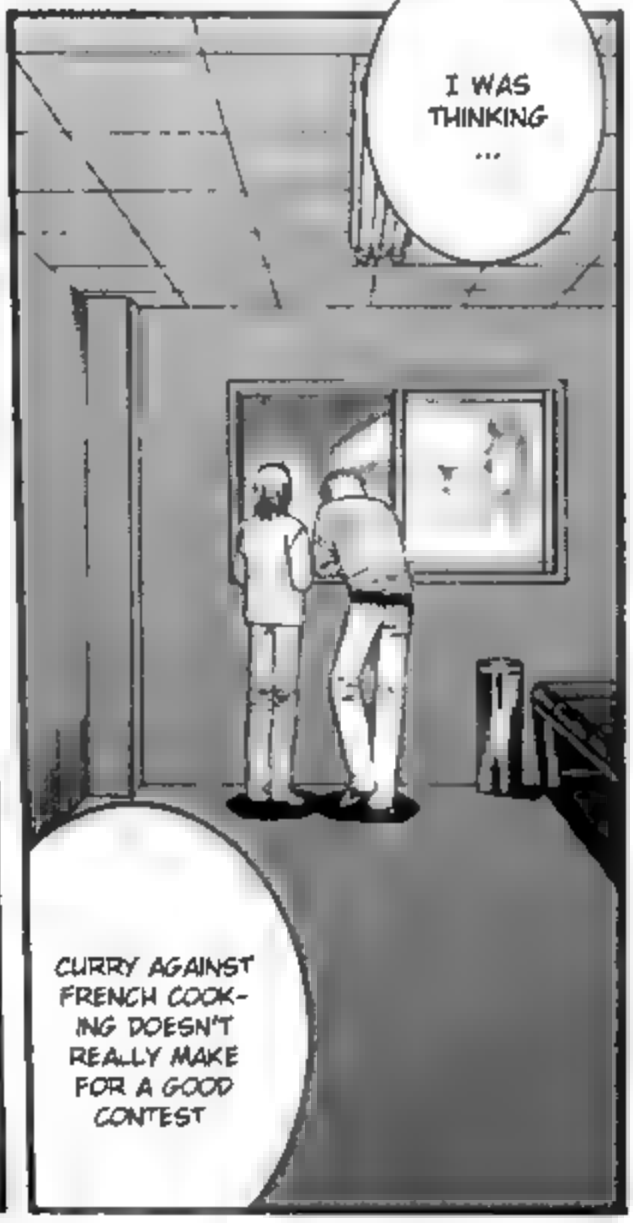
(6) ONCE IT IS ABOUT 1/3 OF THE WAY TO A FULL BOIL, ADD IN THE CREME AND COCONUT POWDER AND ALLOW TO SETTLE

(5) MIX IN THE RUM, AND THEN LIGHT IT ON FIRE TO FLAMBE THEN ADD THE ORANGE JUICE, LIME JUICE, AND FUMET DE POISSON, AND BRING IT TO A BOIL

TODAY...
I RECEIVED A SUGGESTION FROM HIM...


BY THE WAY KEIGO.
WHAT MEANS ARE GOING TO BE USED TO DECIDE THE RESULTS OF THE MATCH WITH HIM THIS TIME?

IF IT WAS A CURRY CONTEST, I'D HAVE AN ADVANTAGE
OF COURSE I CAN'T REALLY MAKE FRENCH FOOD...


I WAS THINKING ...
CURRY AGAINST FRENCH COOKING DOESN'T REALLY MAKE FOR A GOOD CONTEST

BUT SAY WE WERE TO BOTH SET UP A STAND...
BY RUNNING THE STANDS FOR A DAY, WE WOULD HAVE A VERY EASY WAY OF DECIDING THE CONTEST
IN OTHER WORDS--

A SALES COMPETITION!

THIS RELEASE IS NOT PART OF THE DONATION
PRIV[illegible] THAT PLAN, BUT SINCE IT'S FINISHED I MIGHT
AS WEL[illegible] RELEASE IT TOO. COME AND HANG AROUND AT
OUR IRC CHANNEL. WE ARE PEOPLE WHO WORKS BASED
ON MOTIVATION WE GET FROM LEECHER (LIES)

VISIT US AT #NCIS@IRCHIGHWAY.NET

NCIS COMMUNITY IS CURRENTLY
LOOKING FOR NEW

REQUIREMENTS: ABLE TO COPY/PASTE

EMAIL 'ANNE' AT INFO@NCISMANGA.NET

SCANNER	XINAN
TL-ER	KUROSHIRO
PROOFER	CHRONICD
CLEANER	INFRALORD
TS-ER	XIP
QC-ER	CHRONICD

合氣道

Chapter 55 :
Sokoki's Pride and 3 People's Determination

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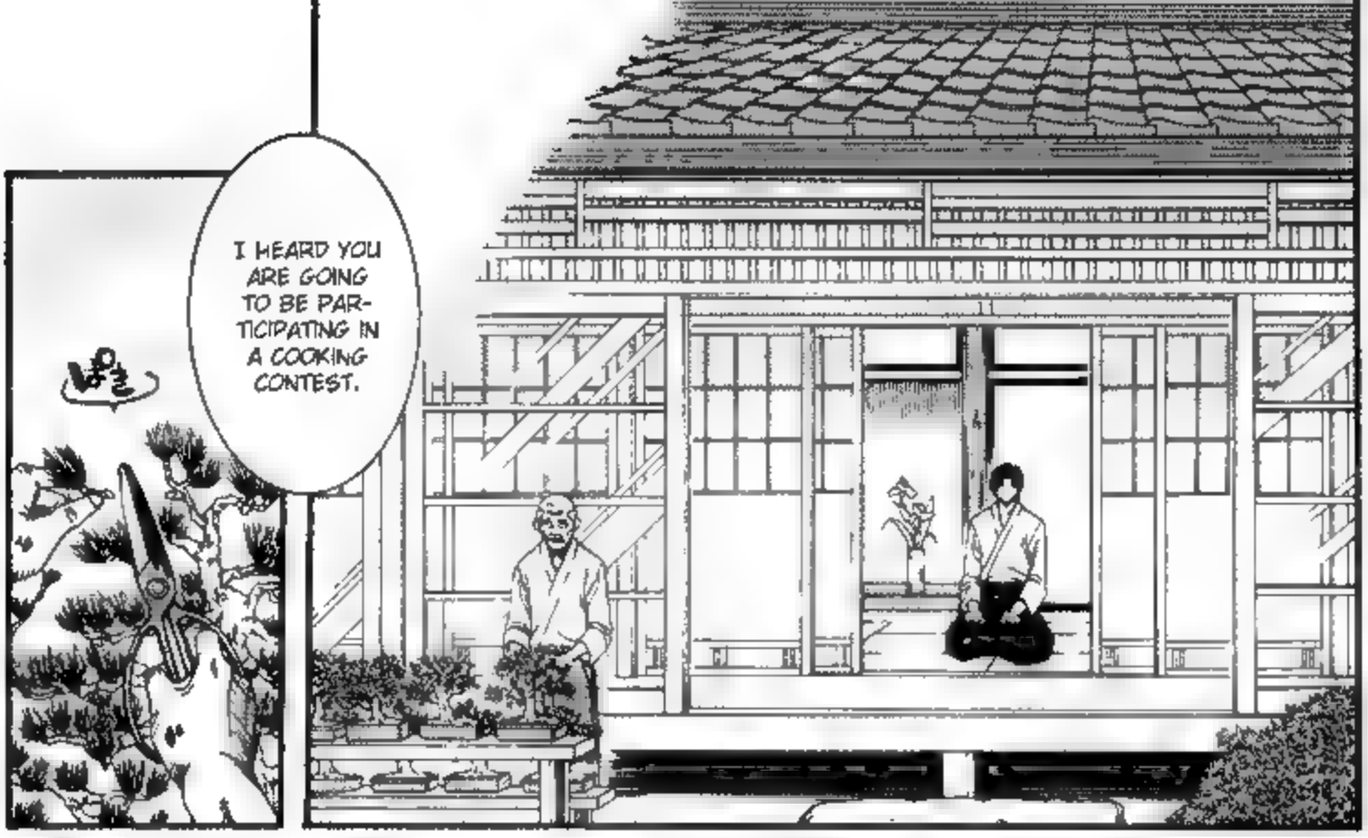
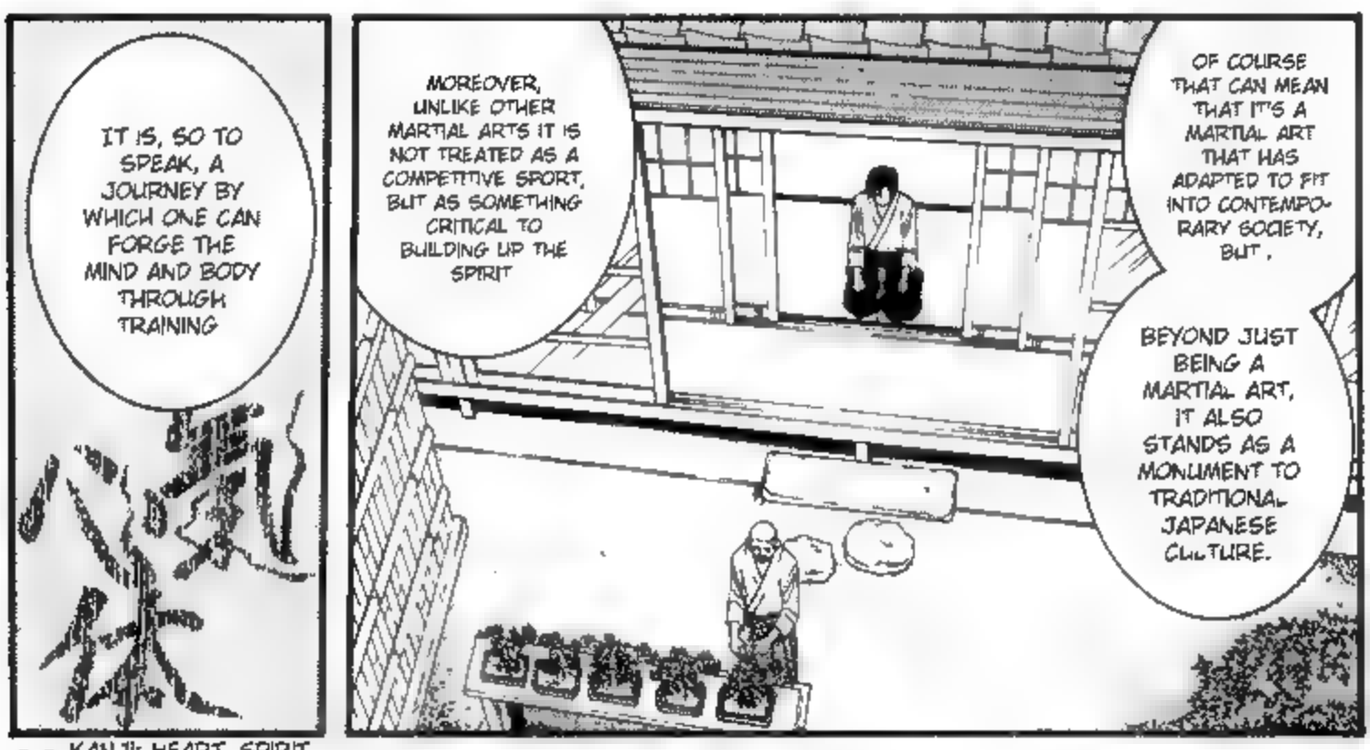
合氣道

I'VE... LOST.

Chapter 55 :
Sakaki's Pride and 3 People's Determination




IT IS, SO TO SPEAK, A JOURNEY BY WHICH ONE CAN FORGE THE MIND AND BODY THROUGH TRAINING
MOREOVER, UNLIKE OTHER MARTIAL ARTS IT IS NOT TREATED AS A COMPETITIVE SPORT, BUT AS SOMETHING CRITICAL TO BUILDING UP THE SPIRIT
OF COURSE THAT CAN MEAN THAT IT'S A MARTIAL ART THAT HAS ADAPTED TO FIT INTO CONTEMPORARY SOCIETY, BUT,
BEYOND JUST BEING A MARTIAL ART, IT ALSO STANDS AS A MONUMENT TO TRADITIONAL JAPANESE CULTURE.

KANJI: HEART, SPIRIT, BODY

DON'T YOU THINK THAT

IT IS QUITE SIMILAR TO THE WORLD OF COOKING?

PREPARING YOURSELF TO FACE AN OPPONENT ON YOUR OWN IS A DIFFICULT THING

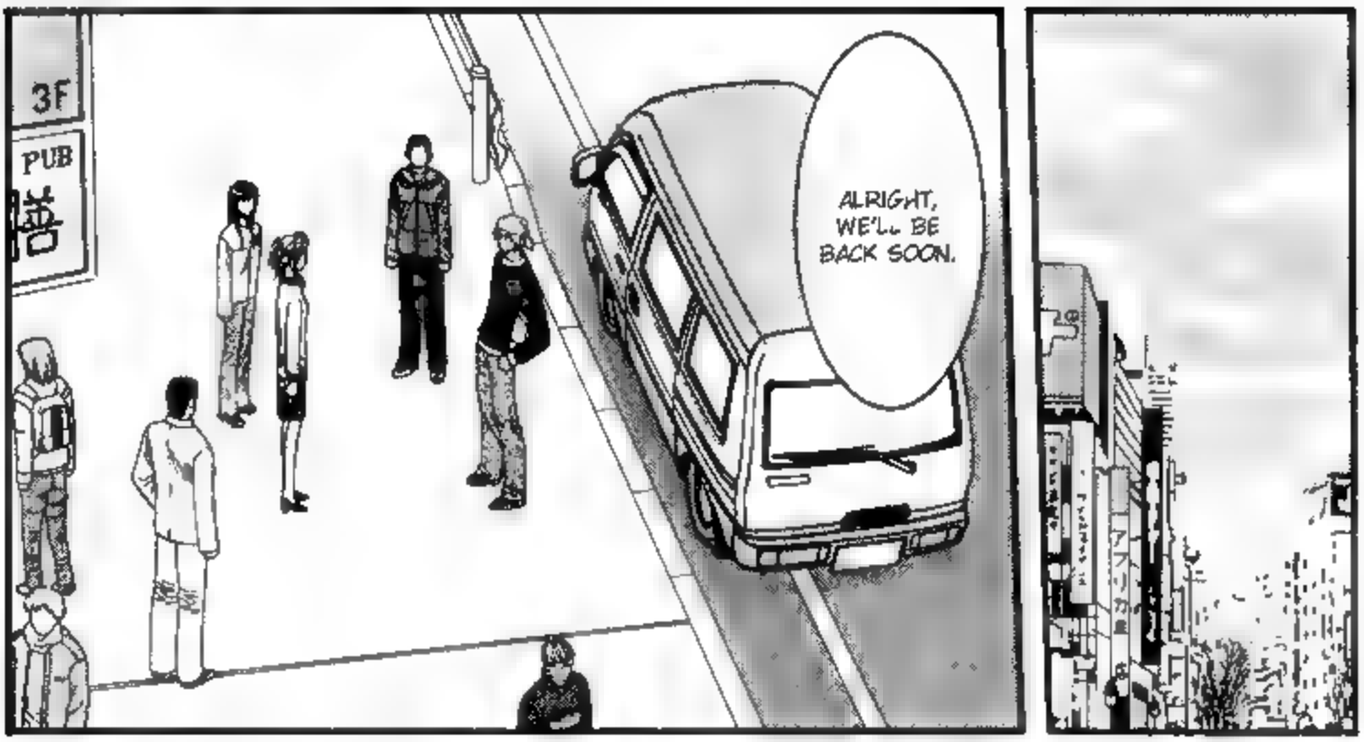
IT SEEMS THAT FOR BOTH ONE HAS FEELINGS SUCH AS "WHO IS THE STRONGER?", OR "I WILL DEFEAT MY OPPONENT."

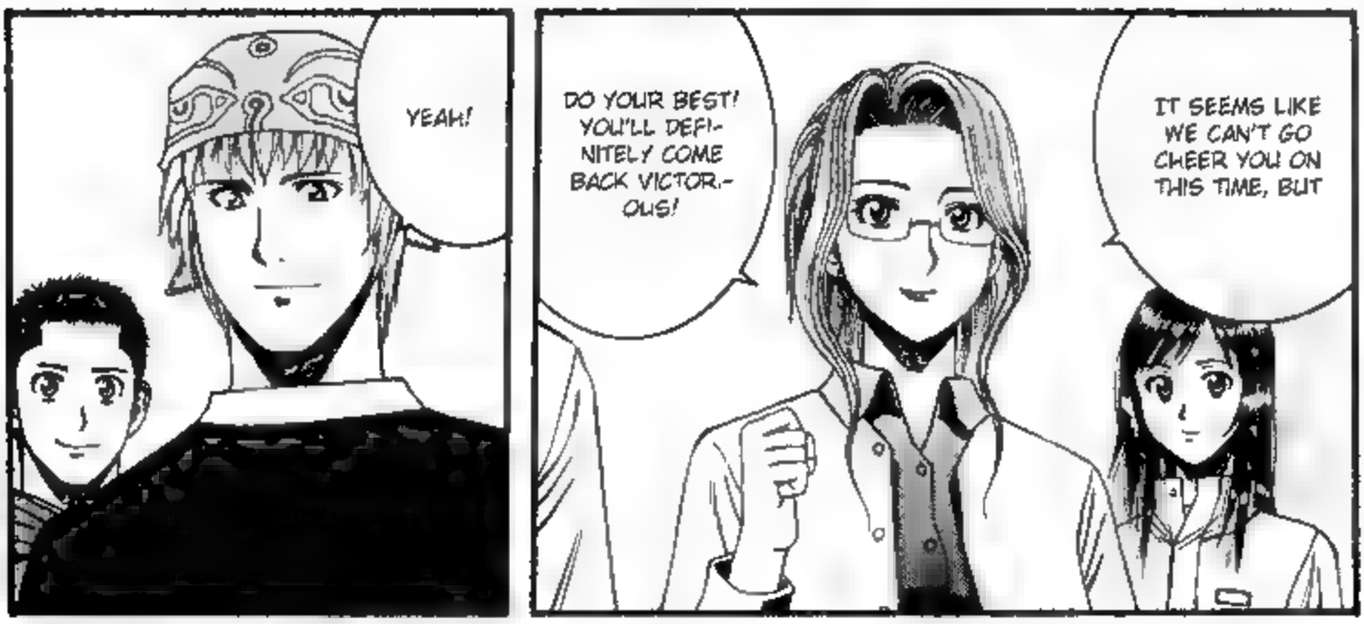
I DON'T REALLY UNDER-STAND THE CULINARY WORLD, BUT...

YES.

..

I LOOK FORWARD TO YOUR RETURN AFTER GROWING DURING THIS MATCH.


3F
PUB
ALRIGHT, WE'LL BE BACK SOON.


YEAH!
DO YOUR BEST! YOU'LL DEFI-NITELY COME BACK VICTOR.-OUS!
IT SEEMS LIKE WE CAN'T GO CHEER YOU ON THIS TIME, BUT

!
SORRY! THANKS FOR WAITING!
HEY, BY THE WAY, WHERE'S YUI?

IT'S HARD TO GET INTO THESE CLOTHES ON YOUR OWN.

AHHH, SO CUTE! WHERE DID YOU GET THOSE?

SO KYUUU-TO.*

IT'S COLD.

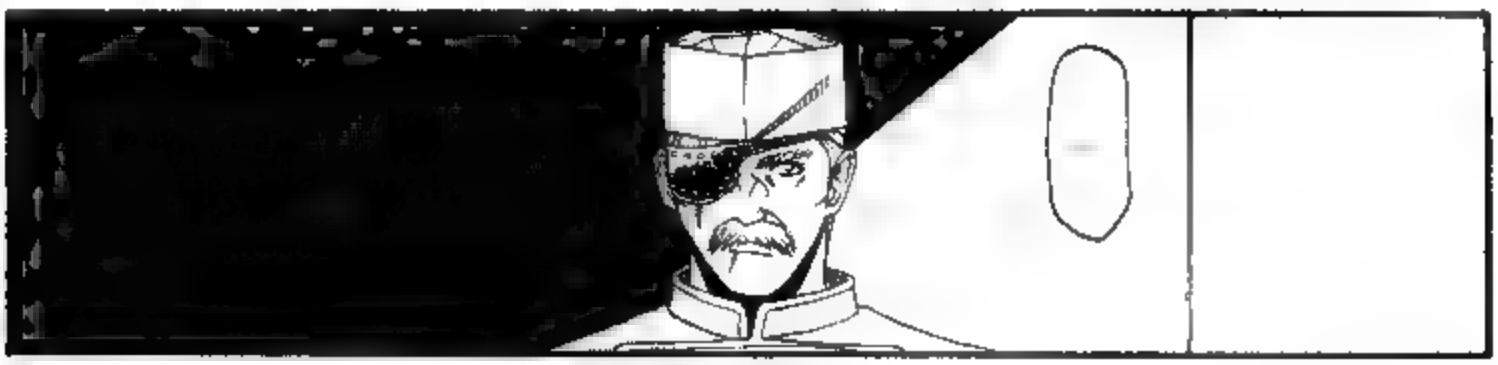
THAT'S CALLED A SARI RIGHT? BUT ISN'T IT KINDA COLD?

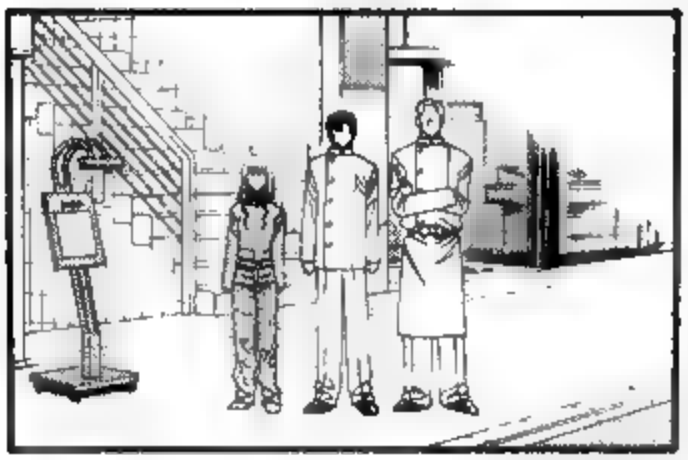
EHEHE, THANK YOU!

*ENGR SH

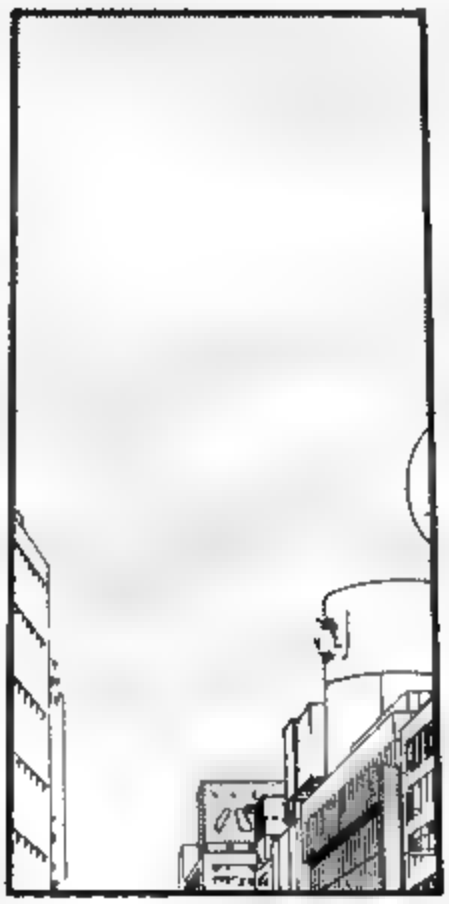
SHALL WE GO?

YEAH!

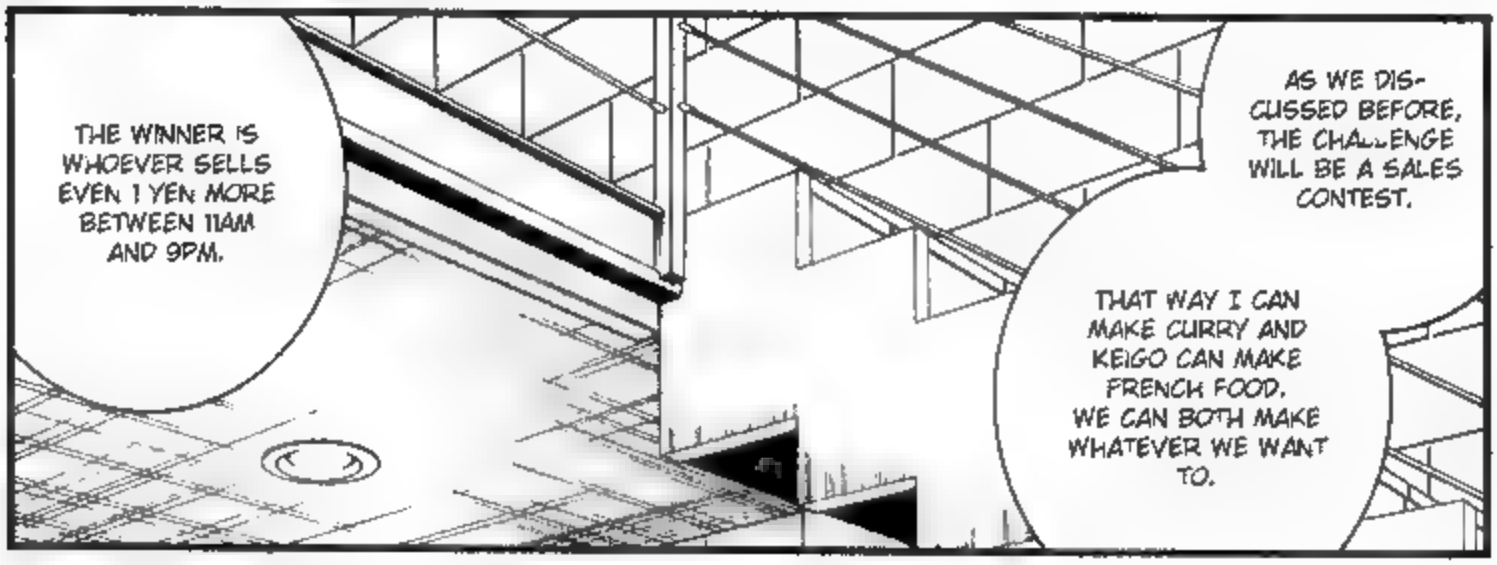


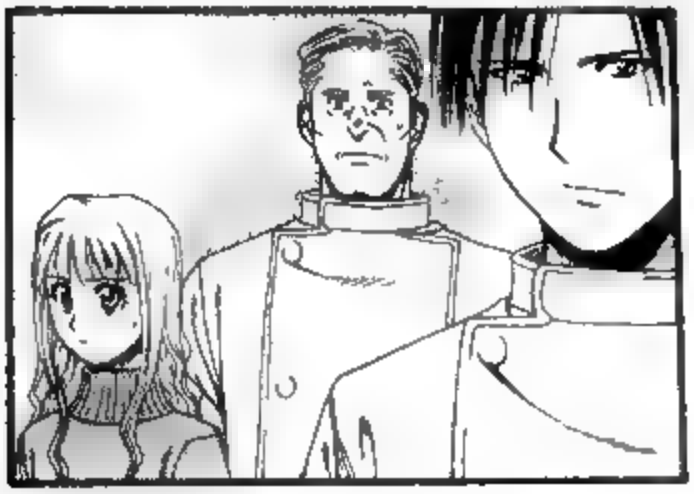


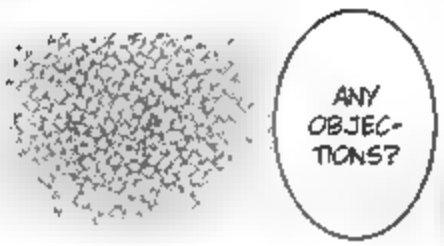
SO THEY'RE HERE...

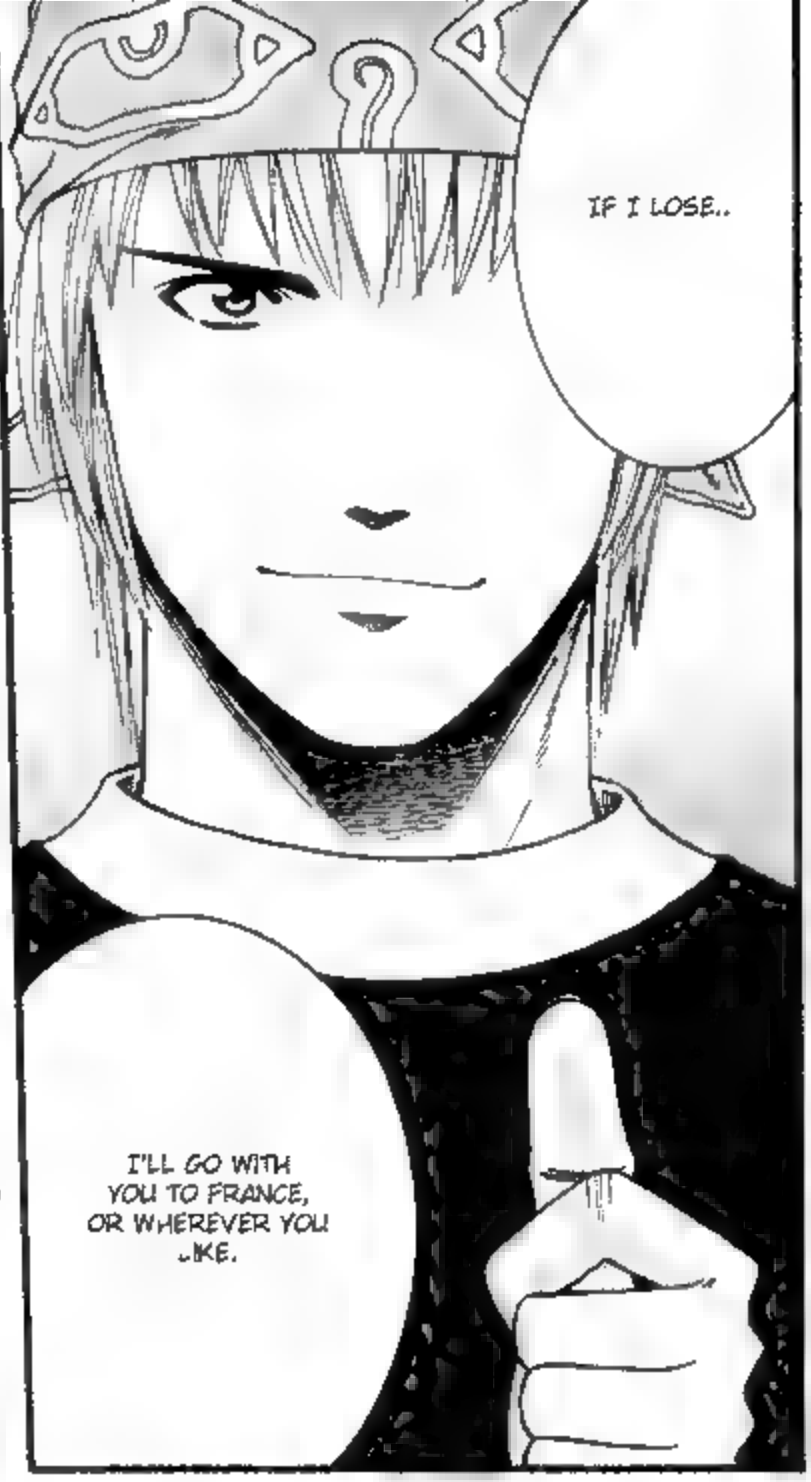


HEY
THANK YOU!
YU. YOU LOOK SO CUTE


THE WINNER IS WHOEVER SELLS EVEN 1 YEN MORE BETWEEN 11AM AND 9PM.
AS WE DISCUSSED BEFORE, THE CHALLENGE WILL BE A SALES CONTEST.
THAT WAY I CAN MAKE CURRY AND KEIGO CAN MAKE FRENCH FOOD. WE CAN BOTH MAKE WHATEVER WE WANT TO.




ANY OBJEC-TIONS?


IF I LOSE..
I'LL GO WITH YOU TO FRANCE, OR WHEREVER YOU LIKE.

CLICK

NONE!

BEGIN THE CONTEST!

CURRY HOUSE

WHY DID YOU HAVE TO MAKE IT A SALES CONTEST?

?

WHAT'S THIS AL.. OF A SUDDEN?

THERE'S JUST ONE THING THAT I DEFINITELY CAN'T APPROVE OF...

CURRY AGAINST FRENCH CUISINE? MOREOVER, THEY'RE JUST RUNNING A BENTO STAND IT'S NOT EVEN A REAL CONTEST

AND IT WAS EVEN A SUGGESTION FROM THEIR SIDE. JUST WHAT IS MAKITO THINKING?

!?

DON'T YOU THINK THEY MAY AS WELL JUST GIVE UP NOW?

BECAUSE OF THAT

I TRULY RECOGNIZE HIM AS GREAT!

HMM?

THAT'S JUST THE KIND OF MAN HE IS.

SHALL WE COMPETE WITH INDIAN AND JAPANESE STYLE CURRY?

IT WAS THE SAME TWO YEARS AGO AGAINST ME, AND WHEN HE WENT AGAINST SHINA...

LET'S MAKE IT A MATCH OF JAPANESE CURRIES

I'LL BEAT YOU WITH YOUR SPECIALTY

HE ALWAYS PUTS HIMSELF IN A DISADVANTAGEOUS POSITION IN CONTESTS LIKE THESE.

AND YUI-CHAN..

WHY DID YOU AGREE TO THIS CONTEST AS WELL?

I MEAN, TO BEGIN WITH, THE PRICES ARE COMPLETELY DIFFERENT

LIKE THIS IT'S NOT EVEN A CONTEST!

...

EH?

IN THE CONTESTS UP TO NOW

I WAS JUST A SPECTA-TOR.

BECAUSE.

-IKE THIS, IT'S NOT JUST ONE PERSON.

ALL I COULD DO WAS WATCH FROM FAR AWAY

AS MAKITO STRUGGLED ON HIS OWN.

NO MATTER HOW VEXED I GOT, OR HOW MUCH I WANTED TO HELP,

THERE WAS ALWAYS A BIG INVISIBLE BARRIER BETWEEN MAKITO AND I.

COOKING

IF IT GETS TOO TOUGH FOR ONE PERSON TO BEAR

THEN WE CAN SPREAD IT OUT AMONG THREE OF US.

SINCE IT'S AN OPPONENT TOO TOUGH TO BEAT ALONE...

BUT UNDER THESE RULES

I, AND MUKAE-SAN TOO,

MAY BE ABLE TO ACTUALLY DO SOMETHING TO HELP.

SHE REALLY WORE THE SARI WITH

EVEN THOUGH SHE SAID NO WAY BEFORE. .

IF THERE'S THREE OF US,

THEN WE'RE THREE TIMES AS STRONG

I SEE..

THAT'S RIGHT...

YOU'RE PRETTY SIMPLE MINDED..

BUT IT'S TRUE, RIGHT?

ALRIGHT YOU GUYS, WE ARE DEFINITELY GOING TO

WIN THIS CONTEST!

YEAH!!

WOULD YOU LIKE TO TRY THE MOST DELICIOUS CURRY BENTOS IN JAPAN?

カレー弁当

WELCOME!

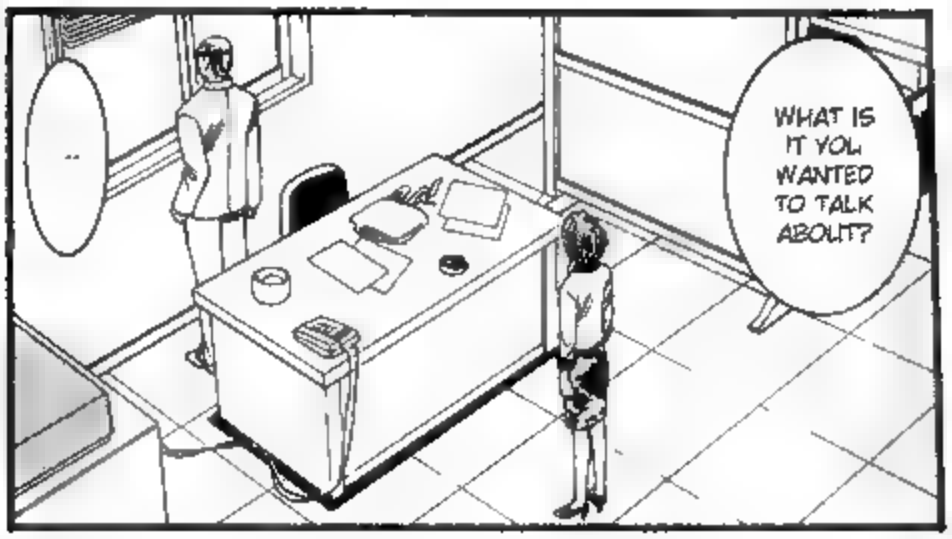
THEY ARE TRULY DELICIOUS!

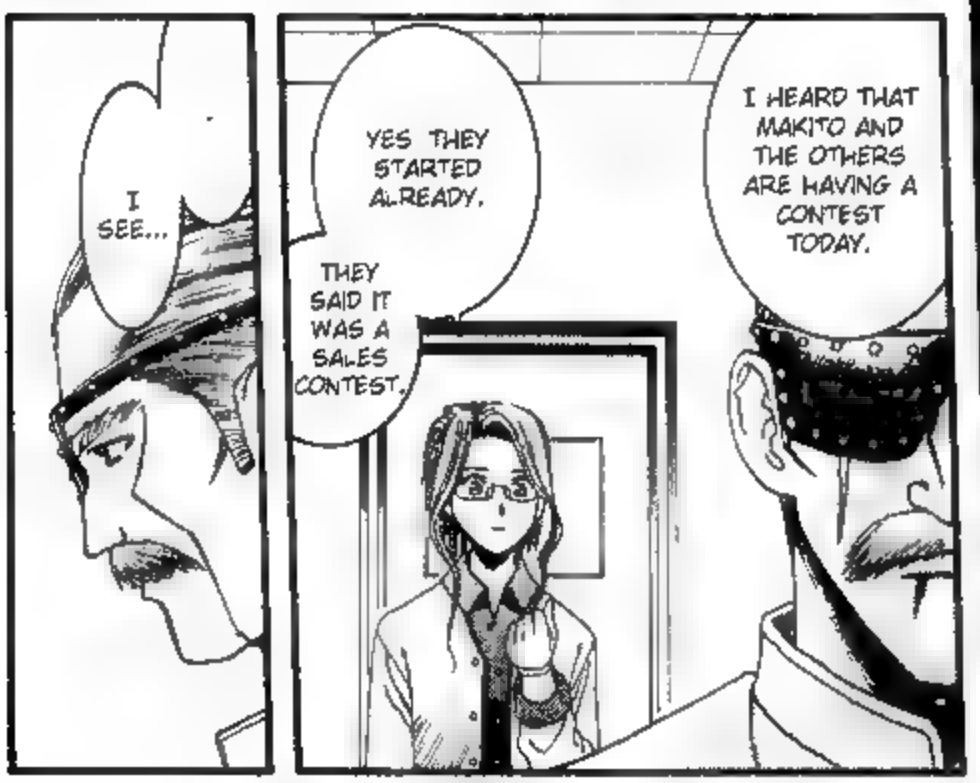
WOULD YOU LIKE TO TRY CURRY BENTOS THAT WILL WARM YOUR HEART AND BODY?

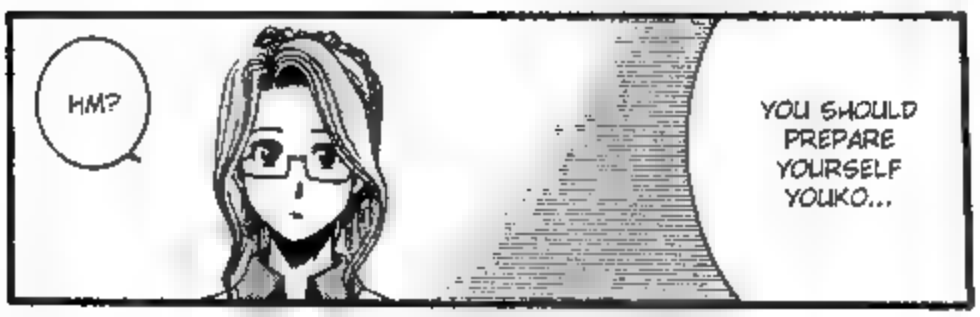
WE WILL WIN THIS CONTEST.

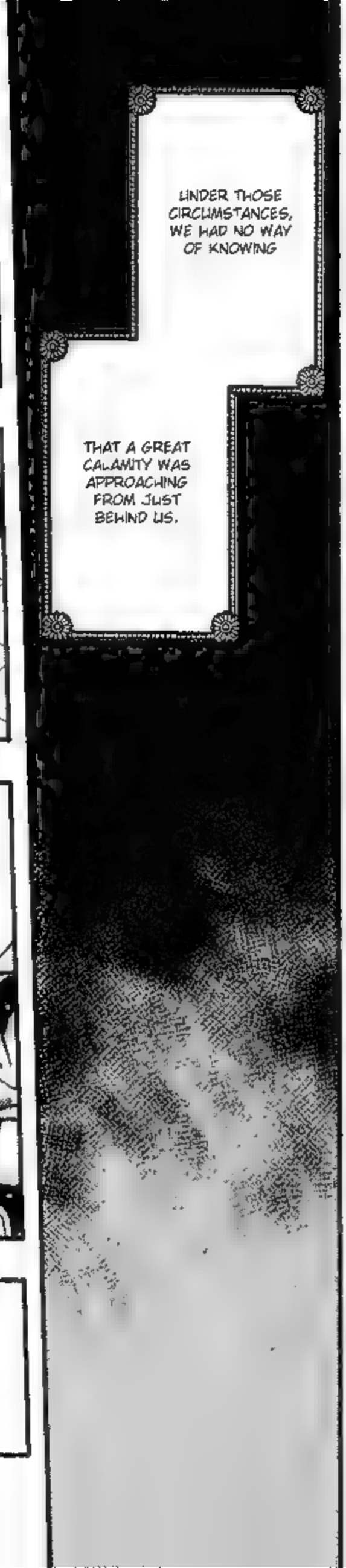
WE WILL JUST BELIEVE IN THAT, AND PRESS FORWARD WITH ALL OUR DETERMINATION

AND SO...


..
WHAT IS IT YOU WANTED TO TALK ABOUT?


I SEE...
YES THEY STARTED ALREADY.
THEY SAID IT WAS A SALES CONTEST.
I HEARD THAT MAKITO AND THE OTHERS ARE HAVING A CONTEST TODAY.


HM?
YOU SHOULD PREPARE YOURSELF YOUKO...


UNDER THOSE CIRCUMSTANCES, WE HAD NO WAY OF KNOWING
THAT A GREAT CALAMITY WAS APPROACHING FROM JUST BEHIND US.

THIS ONE TIME, EVEN IF IT'S MAKITO,

HE MIGHT NOT BE ABLE TO WIN.

EH?

WAS DRAWING CLOSER WITH EVERY PASSING HOUR.

AND THE CRUEL REALITY OF THAT CALAMITY...

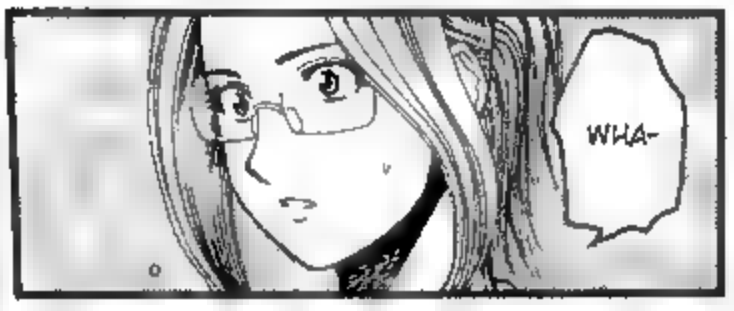
Scanned : Ximan
TL-ed : Kuroshiro
Editor : Infaaload
Xip
QC-ed : none.

Yeah, no QC-er. I got fed-up waiting for 1... So here you goes, without QC-er. Thx God Kuroshiro's JP/ENG is godlike so I dont have to worry much.

If you feel sorry for us and would like to apply, please make sure you have lots of free time! Repeat, LOTS OF FREE TIME!

COOKING
クッキング ガネーシャ
カレー弁当
お盛りします。5点盛り
COOKING
MAY NOT BE ABLE TO WIN.
THIS ONE TIME, EVEN MAKITO

AND IT'S THE SINGLE MOST CRITICAL THING FOR THIS CHALLENGE!


WHA-

MAKITO HAS OVERLOOKED SOMETH NG.
WHY WOULD YOU SAY SOME-THING LIKE THAT?

Chapter 56:
A Splendid Interruption and Thali Bentos

NEXT PLEASE.
WE MAY REALLY BE ABLE TO WIN!
AMAZING! IT'S PAST LUNCHTIME ALREADY BUT THE FLOW OF CUSTOMERS ISN'T STOPPING.
IF WE CONTINUE AT THIS PACE, MAKING 100,000 YEN ISN'T JUST A DREAM!
IF IT'S NOT A BOTHER ...
UM ...

3¢k Yen is a bit less than $3¢¢ $1 = ¬1¢5 Yen

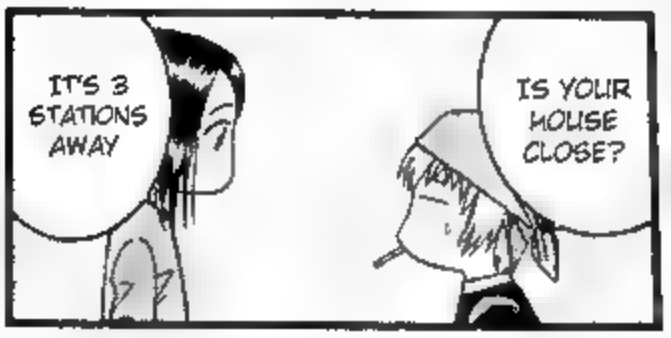
E I G-

I'D LIKE
TO GET 18 CURRY BENTOS TO GO. IS THAT OKAY?
橋児童養護センター

HUH?
Makito-san! 18 bentos to go..
HOLD ON A SEC!

.....

AH, NO. I walked here
DO YOU HAVE A CAR LADY?


IT'S 3 STATIONS AWAY
IS YOUR HOUSE CLOSE?

EIGHTEEN BENTOS?!
EIGHTEEN WILL MAKE US MORE THAN 10,000 YEN!
Yes! Of course it's alright!

Since the kids are all waiting happily.

Ah, yes! I think it's okay.

HUH?

CAN YOU REALLY HANDLE CARRYING 18 BENTOS?

Kusunoki Child Care Center

THE KIDS?

...

IS IT IMPOS-SIBLE?

EGG CURRY PLEASE

HUH?

NEXT PLEASE!

SORRY, BUT CAN YOU WAIT JUST A BIT?

I JUST FOUND THIS STORE BY CHANCE TODAY, BUT

EVERYONE WAS WATCHING A REPORT ABOUT INDIAN CURRY ON TV...

I CALLED AND EVERYONE SAID THEY WANTED TO TRY EATING IT.

YOU'RE FROM A CHILDCARE FACILITY?

AH... YES.

ONCE THE LINE'S GONE,

WE'LL HEAD OVER THERE.

WHA-

HMM, THAT MIGHT BE TRUE.

HOW MANY HOURS DO YOU PLAN TO WASTE FOR JUST 10,000 YEN?

IF WE STAY HERE WE'LL SELL MANY TIMES MORE!

LISTEN YOU. .

HUH?

IN THAT CASE, TELL THAT WOMEN WE'RE SORRY,

BUT WE AREN'T ABLE TO MAKE DELIVERIES RIGHT NOW.

WHAT ARE YOU TALKING ABOUT?! HOLD ON A MINUTE!

WE'RE IN THE MIDDLE OF THE CONTEST RIGHT NOW!

WE DON'T HAVE THE TIME TO DO SOMETHING LIKE THAT RIGHT NOW!

HUH?

[small text w/arrow] Like this

HEY, MUKAI...

SO WHAT? WHAT DIFFERENCE DOES IT MAKE?

THE BENTOS AT THE BOTTOM WILL END UP GETTING CRUSHED.

IF WE DO THAT,

JUST TO HAND OVER CURRY AND BE DONE WITH IT?

IS OUR JOB

ARE YOU STUPID OR SOME-THING?

HUH?

EVEN THOUGH WE MAY REALLY BE ABLE TO WIN IF THIS KEEPS UP...

EVEN THOUGH WE'RE SELLING AT SUCH A GREAT PACE...

SO YOU'RE SAYING IT'S OKAY IF YOU LOSE THE CHALLENGE?

...

HOW?!

DO YOU HAVE ANY BASIS FOR SAYING THAT?!

SHUT UP, YER ANNOYING!!

I DON'T NEED ANY BASIS, IF I SAY WE'RE GONNA WIN WE'LL WIN!!

WE'RE DEFINITELY GOING TO WIN THIS CONTEST!

WHAT THE HECK? HE'S ACTING LIKE A SPOILED KID...

IS IT ALRIGHT, YUI?

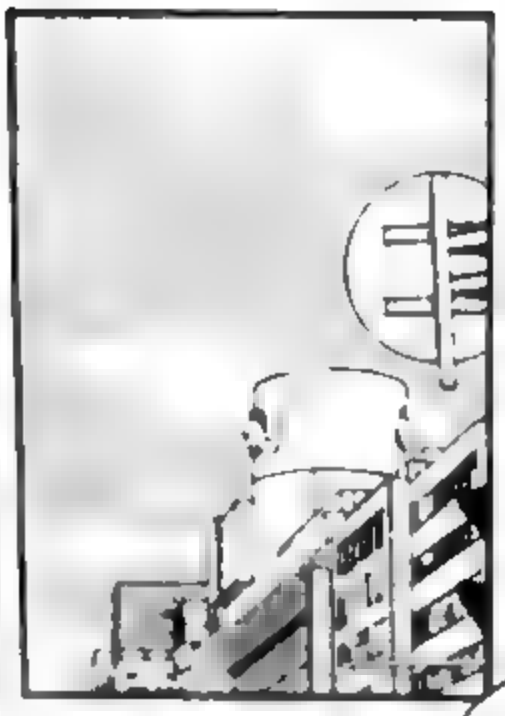
EVEN IF I SAY NO YOU'LL GO ANYWAY RIGHT?

WAI-

AH, ALRIGHT, I GET IT ALREADY.

IF WE LOSE BECAUSE WE NEEDED MORE THAN 10,000 YEN, I GET TO HOLD A GRUDGE FOR THE REST OF MY LIFE.

BUT IN EXCHANGE,



Genuine Indian curry has arrived!

Listen up ya stupid Brats!

COOKING

Alright!

Wooow!

There's a buncha different types inside!

Ohh, awesome!

Thanks for the food!

IN INDIA THEY WOULD REALLY EAT A BUNCH OF DIFFERENT TYPES OF CURRY TOGETHER LIKE THIS

ALRIGHT, GIVE IT A TRY

THALI IS ACTUALLY THE NAME IF A KIND OF BOWL IN INDIA, BUT

IT CAN ALSO MEAN A "SET MEAL."

IT'S GANESHA'S SPECIAL "THALI BENTO."

COOKING

ぱくっ

Wow! It's delicious!

So good!

[background] Kyaaa

きゃっ

This green one's really good!

So tasty

きゃっ

Totally different from Sensei's!

But Sensei's is good too

きゃっ

I SEE...

THE ONES AT THE BOTTOM WILL GET CRUSHED.

HE'S ALWAYS BEEN THAT WAY...

きゃはははははは

うがー

WHATEVER ELSE IS GOING ON, HE'S ALWAYS JUST THINKING ABOUT THAT.

HE'LL ALWAYS MAKE THE MOST DELICIOUS THINGS FOR THOSE WHO REALLY WANT TO EAT IT.

[background] Gyahahaha!

しゃあっ

ぴっ

THAT'S WHY

I ADMIRE HIM.

KEIGO.

PAPA SAID WE'VE ALREADY SOLD OVER 150,000 YEN. IT'LL BE AN EASY WIN!

WHAT'RE YOU TALKING ABOUT?

EH? DID HE COUNT THE SALES WRONG?

IT'S STILL ONLY 40,000 YEN.

EH?

CAN I ASK YOU ONE THING?

THIS IS A MATCH BETWEEN KOUENJI AND I.

ONLY THINGS I'VE MADE MYSELF CAN BE COUNTED.

ENJOY COOKING?
DO YOU...

I'VE NEVER
THOUGHT THAT EVEN ONCE.

KEIGO! I JUST SPOTTED MR. PHILLIPE!
ガチャ

Keigo!
Ah, I'm coming.
H...

KEIGO...

THE REAL CHALLENGE STARTS NOW!

Sakaki Keigo
Current Total Sales
42,600 Yen

THANK YOU, I'LL COME AGAIN.

YOU COME TOO INDIAN LADY

C'MERE, MONKEY BOY

PLEASE COME AGAIN, OKAY MISTER?

THANK YOU FOR TODAY

KOUENJI!

Okay!

The goal is double what we've sold so far!

Back to the place we were in the afternoon?

Alright, let's get back to work!

Yeah!

_

THE THING MAKITO OVERLOOKED...

IT CAME ...

BEYOND HIS OPPONENT HAVING A LARGE RESTAURANT,

IT'S THE WORST POSSIBLE THING FOR A MOBILE CURRY SHOP...

THAT IS

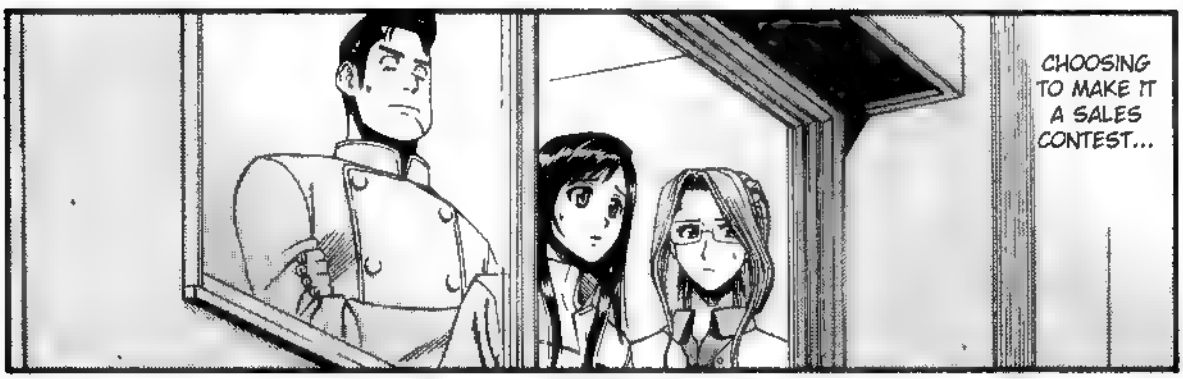
EH?

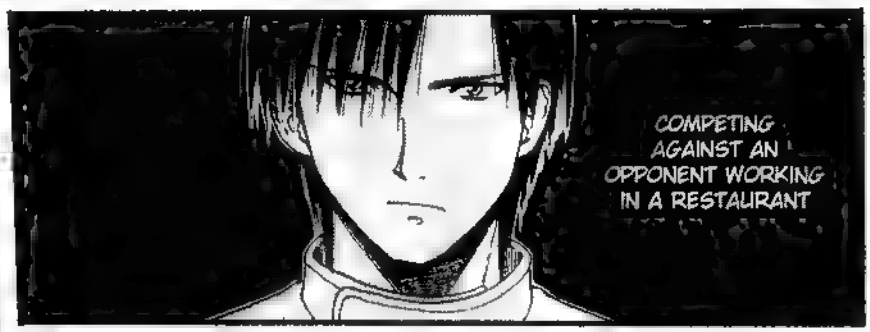
RAIN?!

Time remaining: 3 hours and 8 minutes.

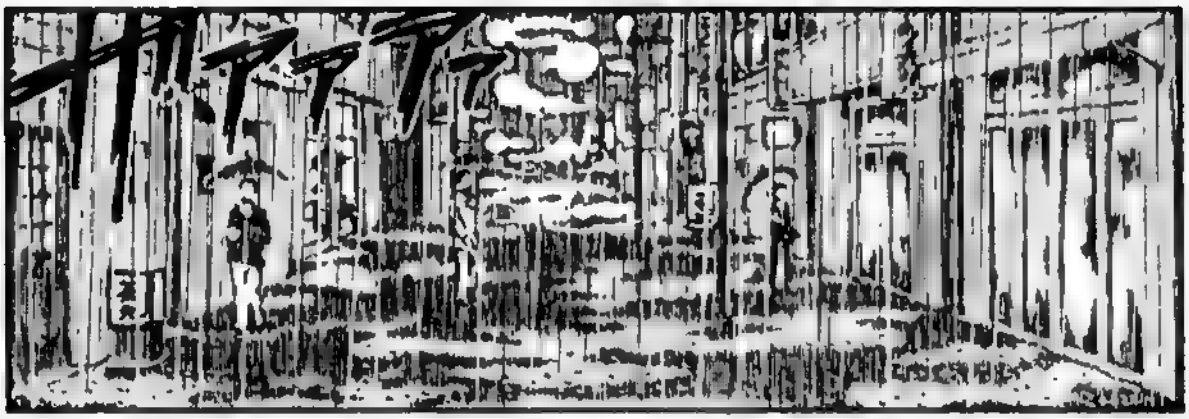
Kouenji Makito
Current Total Sales
44,100 Yen

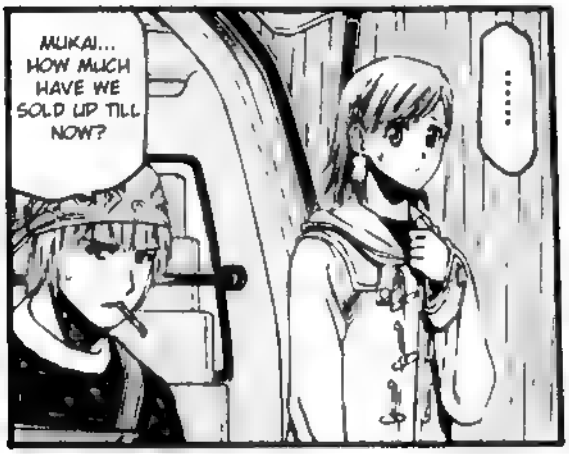
Chapter 57: Anguish in the Rain and a Genius' Advancement





Chapter 57:
Anguish in the Rain and a Genius Advancement

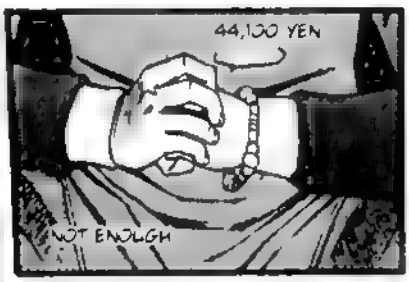


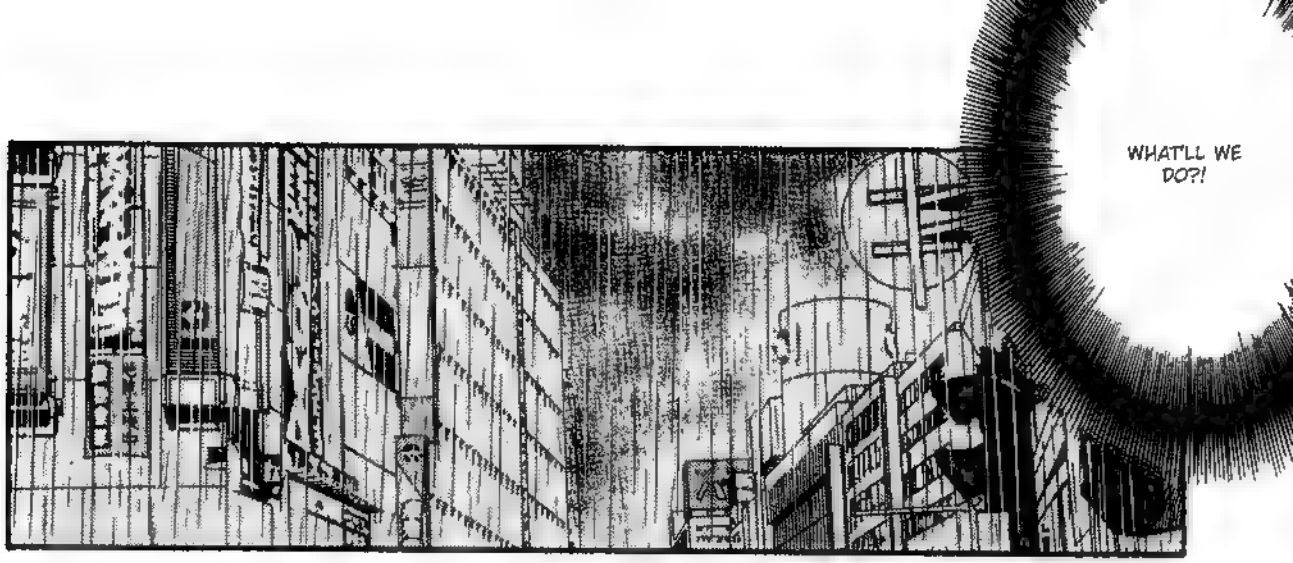

MUKAI... HOW MUCH HAVE WE SOLD UP TILL NOW?
.....

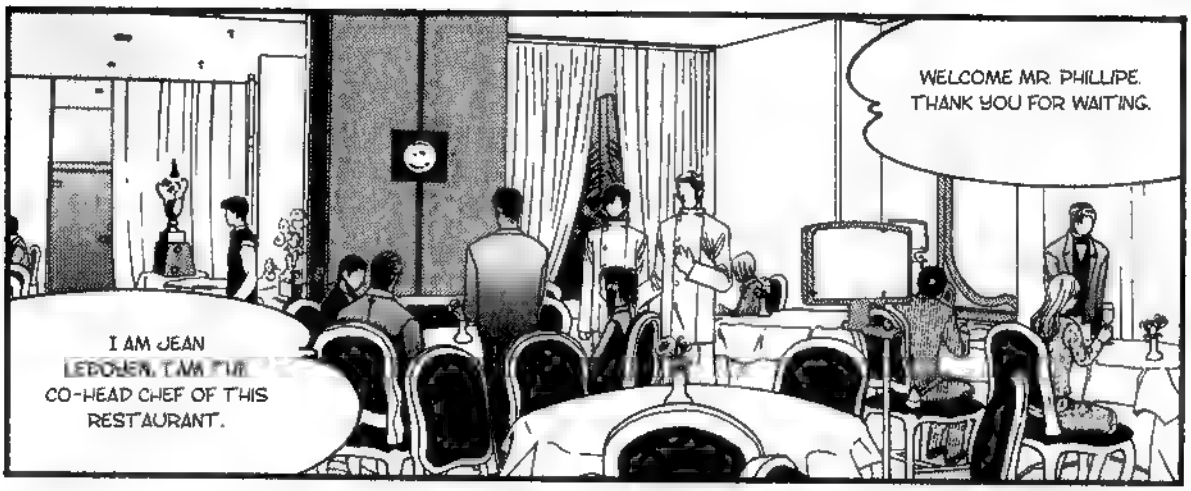
IN THIS WEATHER THERE'S HARDLY EVEN ANY PEOPLE OUT WALKING, MUCH LESS CUSTOMERS.
IT'S NO GOOD.
EVEN THOUGH THERE WERE SO MANY PEOPLE PASSING THROUGH HERE IN THE AFTERNOON...

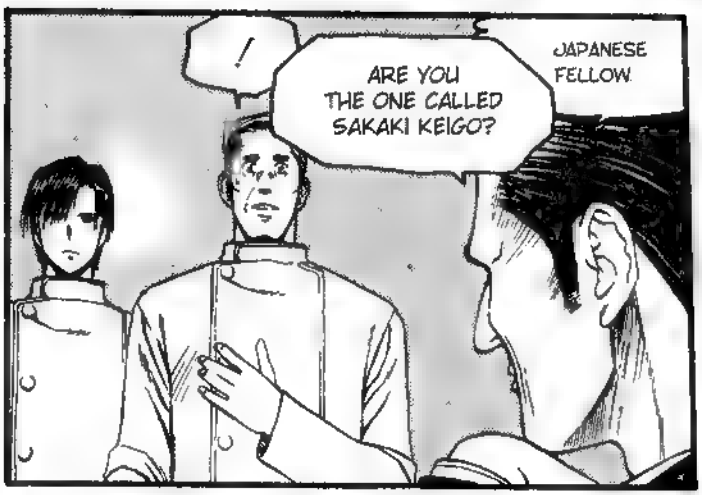
HE'LL BE ABLE TO MAKE MORE THAN 100,000 YEN IN HIS RESTAURANT EASILY.
IT'S NOT TOTALLY HOPELESS, BUT THERE'S NO WAY WE HAVE ENOUGH NOW TO WIN!

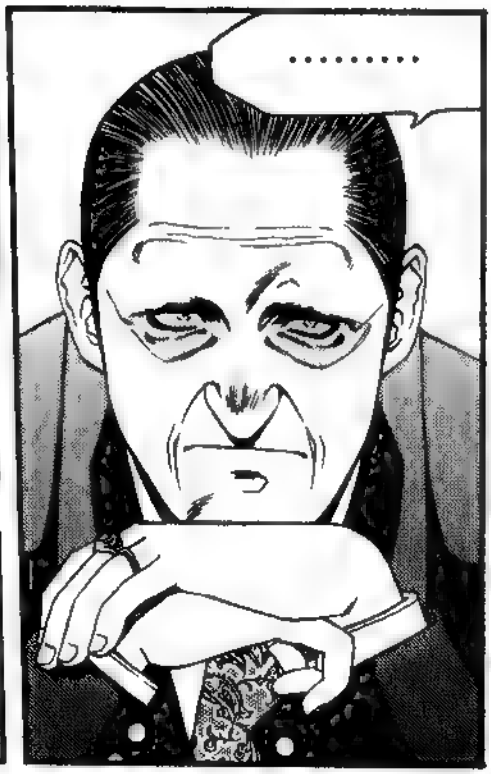
FORTY FOUR THOUSAND... ONE HUNDRED YEN.
.....


44,100 YEN
NOT ENOUGH


WHAT'LL WE DO?!


WELCOME MR. PHILLIPE. THANK YOU FOR WAITING.
I AM JEAN [redacted] CO-HEAD CHEF OF THIS RESTAURANT.


!
ARE YOU THE ONE CALLED SAKAKI KEIGO?
JAPANESE FELLOW

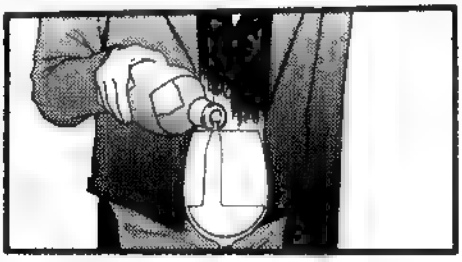

.....

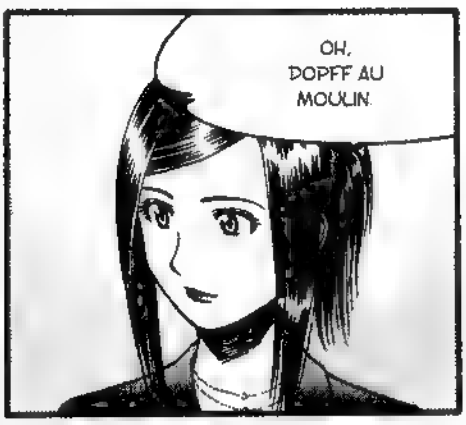
OUI.

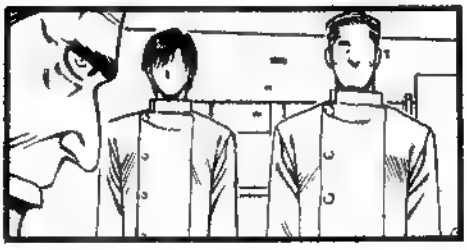
I'M LOOKING FORWARD TO THE MEAL.

AH, YES, HE WILL BE CREATING A MEAL FOR YOU MONSIEUR.
IT SEEMS THAT YOU'RE KNOWN AS "GENIE" IN THE WORD OF FRENCH CUISINE IN JAPAN...

GEWÜRZ TRAMINER... GEWÜRZ MEANS SPICE IN GERMAN
JUST AS THE NAME IMPLIES, IT HAS A SPICY AROMA WHICH MIXES WITH A FLOWERY SCENT FROM THE GRAPES.
Dopff
Dopff
ALSACE
Dopff
IT IS GENERALLY A WINE THAT IS SERVED WITH ETHNIC FOODS.




OH, DOPFF AU MOULIN.



.....

THE FACT THAT YOU BROUGHT OUT THIS WINE.
WOULD THAT MEAN YOU WILL BE TAKING A MORE ORIENTAL APPROACH?

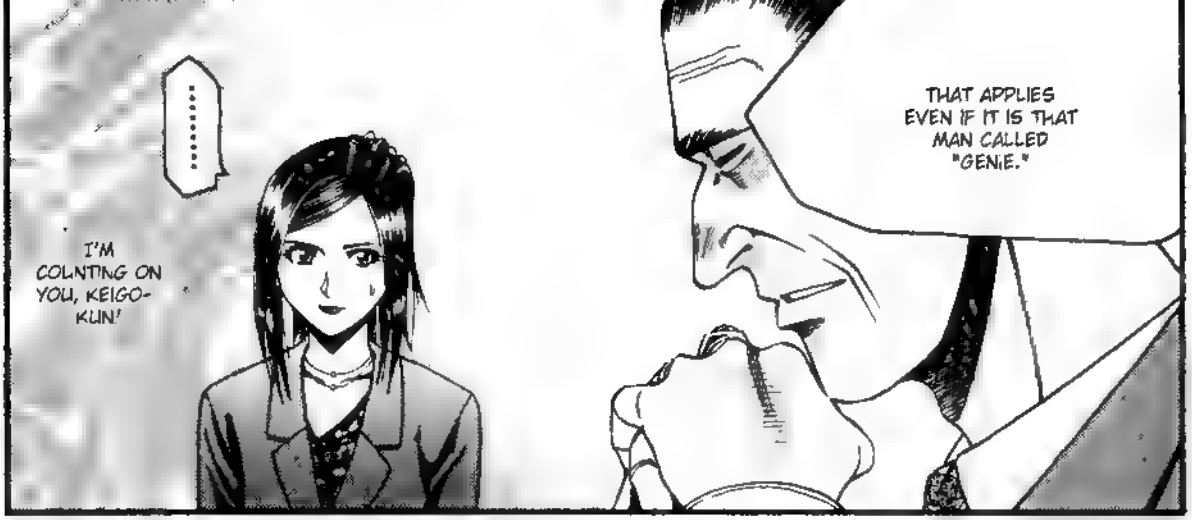
PLEASE EXCUSE ME.

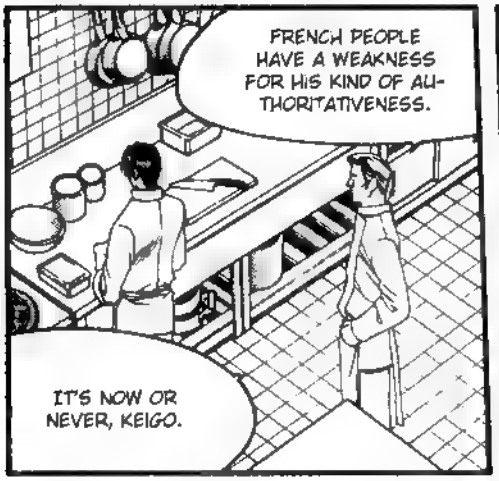
HEH! I'M LOOKING FORWARD TO WHAT COMES OUT NEXT.

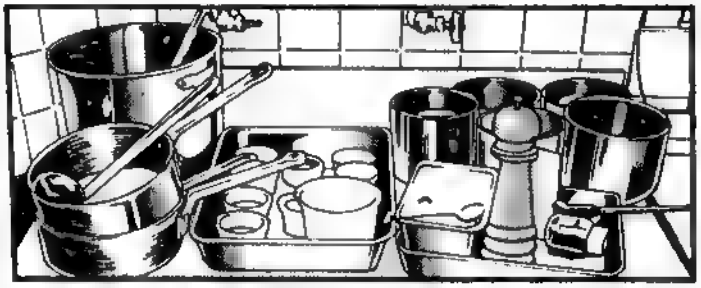
MLLE. YASUDA...

I OF COURSE PLACE GREAT TRUST IN YOUR TASTE,
SO I TOOK THE TIME TO COME ALL THE WAY HERE TODAY...

EVEN SO...
I CANNOT BELIEVE THAT A JAPANESE PERSON CAN CREATE TRUE FRENCH CUISINE.

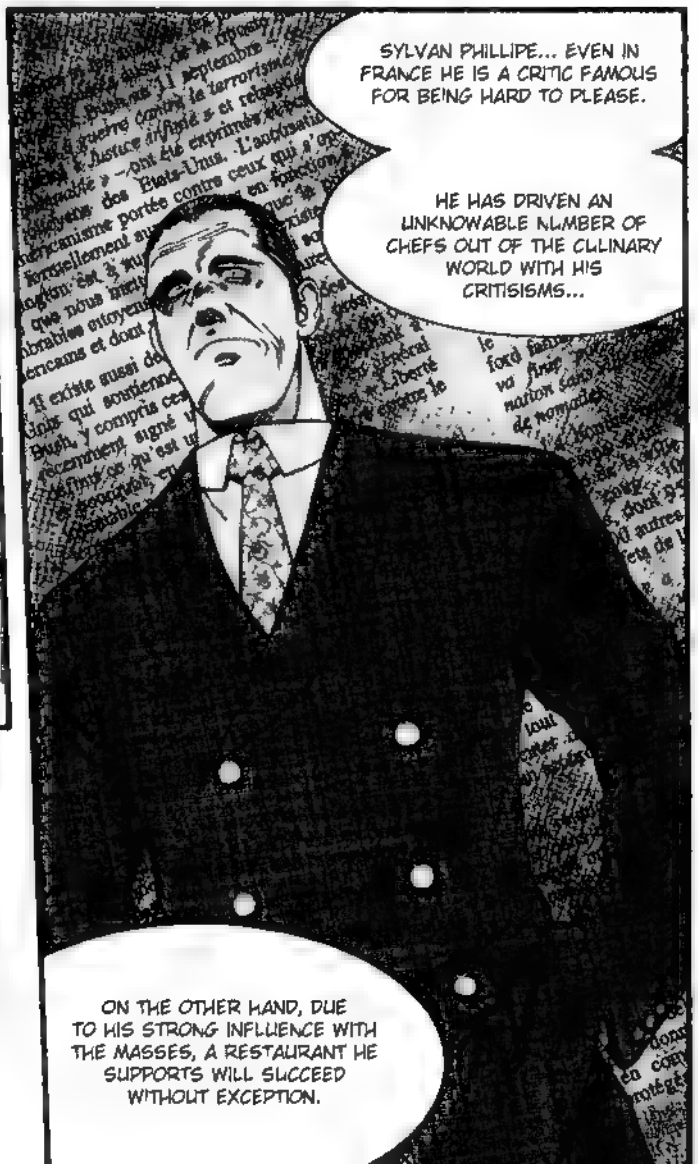

THAT APPLIES EVEN IF IT IS THAT MAN CALLED "GENIE."
I'M COUNTING ON YOU, KEIGO-KUN!

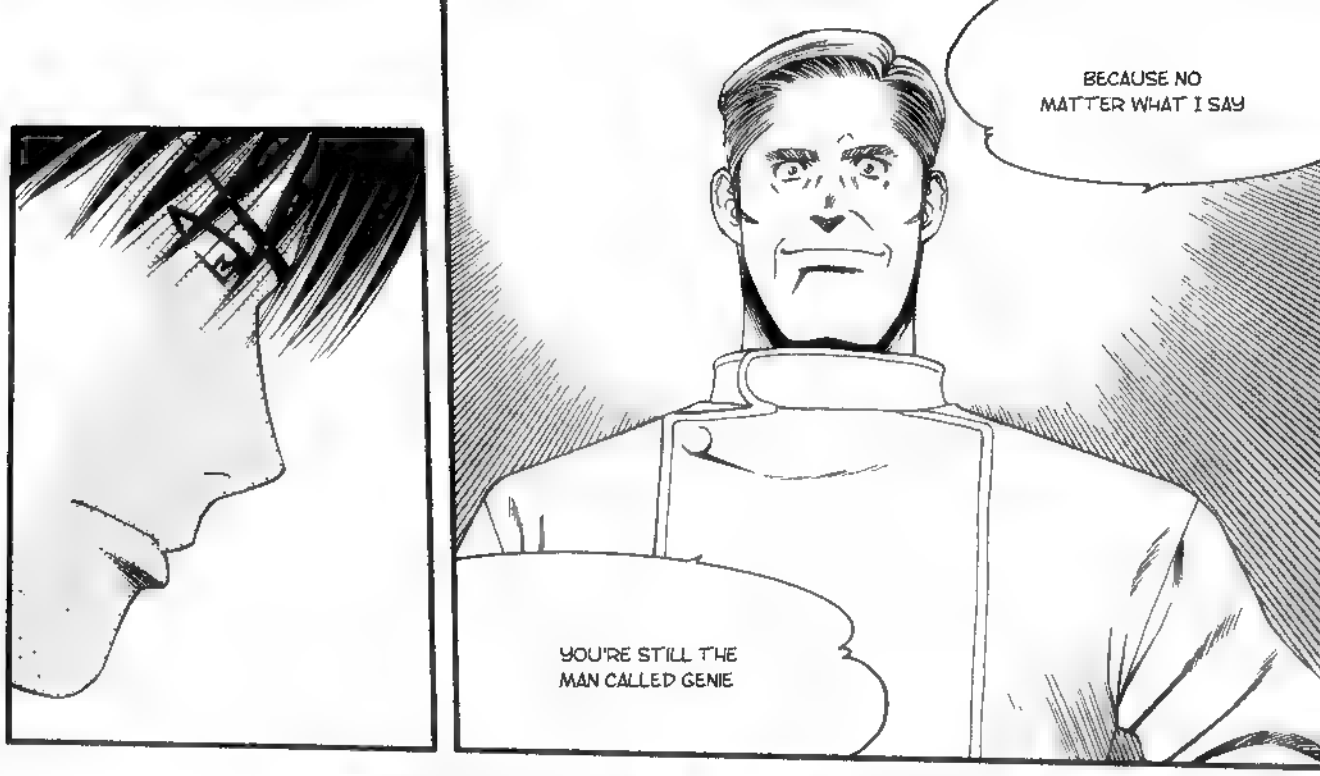

FRENCH PEOPLE HAVE A WEAKNESS FOR HIS KIND OF AUTHORITATIVENESS.
IT'S NOW OR NEVER, KEIGO.



YEAH.

.....
. AND EVEN THOUGH I'M SAYING THAT, I ACTUALLY DON'T HAVE A SINGLE WORRY!
?


SYLVAN PHILLIPE... EVEN IN FRANCE HE IS A CRITIC FAMOUS FOR BEING HARD TO PLEASE.
HE HAS DRIVEN AN UNKNOWABLE NUMBER OF CHEFS OUT OF THE CULINARY WORLD WITH HIS CRITISISMS...
ON THE OTHER HAND, DUE TO HIS STRONG INFLUENCE WITH THE MASSES, A RESTAURANT HE SUPPORTS WILL SUCCEED WITHOUT EXCEPTION.

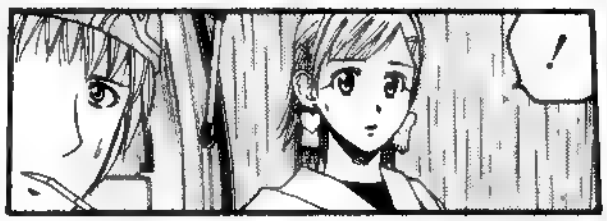

BECAUSE NO MATTER WHAT I SAY
YOU'RE STILL THE MAN CALLED GENIE

Keigo! It's terrible!
A GENIUS...

RAIN?!
RAINING OUT-SIDE...
IT'S...
DON'T LET ME DOWN, KOLENJI!
.....

I DON'T BELIEVE YOU'RE A MAN WHO CAN BE BEATEN BY THAT LEVEL OF ADVERSITY!
AM I WRONG KOUENJI?!

WHY...
MUKAI-KUN...

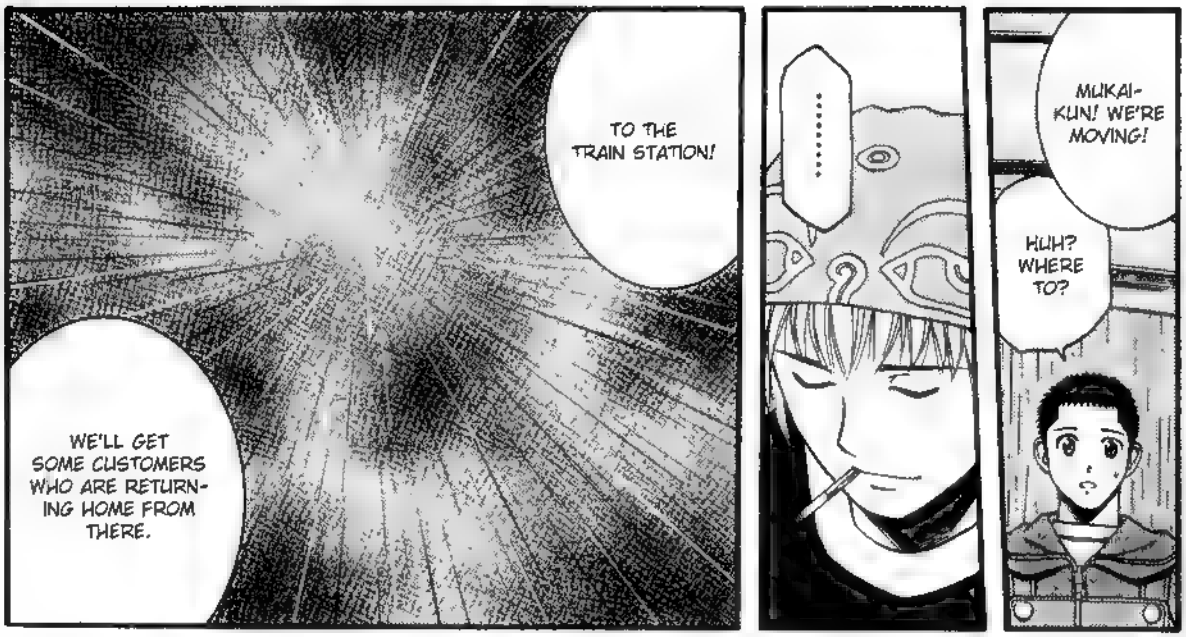

!

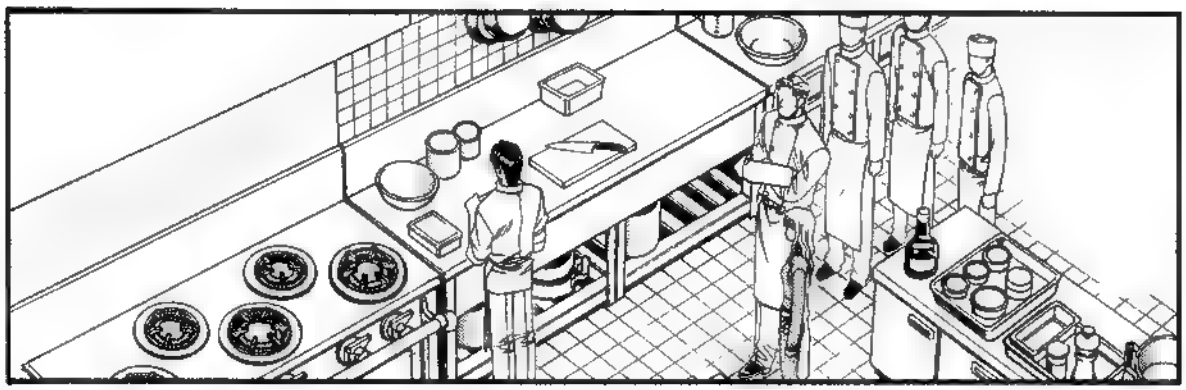
IT SEEMS ...
IT LOOKS LIKE WE SHOULD HAVE STAYED HERE AFTER ALL.

MAYBE WE COULD HAVE GOTTEN ENOUGH TO HAVE A HOPE AT WINNING...
IF WE HAD WE COULD HAVE SOLD AT LEAST A LITTLE MORE...

...
MUKAI...

.....
DON'T LOOK BACKWARDS.
IT'S ALL MY FAULT IT ENDED UP LIKE THIS.
I CHOSE TODAY FOR THE CHALLENGE WITHOUT THINKING AT ALL.
IT DOESN'T SEEM LIKE WE'LL BE ABLE TO FIND A GREAT BREAKTHROUGH PLAN TO TURN THINGS AROUND, BUT
THAT'S HOW IT IS, SO THERE'S NO CHANGING IT.
IF YOU WALK FORWARD WHILE LOOKING BACKWARDS, YOU'LL JUST STUMBLE.
SINCE IT'S BECOME LIKE THIS
WE'VE GOT NO CHOICE BUT TO MOVE FORWARD ONE STEP AT TIME.


TO THE TRAIN STATION!
WE'LL GET SOME CUSTOMERS WHO ARE RETURNING HOME FROM THERE.
.....
MUKAI-KUN! WE'RE MOVING!
HUH? WHERE TO?



I...

FROM THE VERY MOMENT I WAS BORN
IT WAS DECIDED THAT I WOULD BE A CHEF...
EVEN IF I DIDN'T WANT THEM, EVERYONE WOULD ALWAYS BUY ME TONS OF TOYS.
I WAS ALWAYS FLOODED WITH MANY THINGS.
I WAS ALWAYS SURROUNDED BY AT LEAST TEN COOKING SPECIALISTS
IF THERE WAS SOMETHING I DID NOT DO PERFECTLY, REGARDLESS OF WHETHER IT WAS THE AFTERNOON OR MIDNIGHT, THEY MADE ME REPEAT IT OVER AND OVER.
AS SOON AS IT WAS POSSIBLE I BEGAN TRAINING TO BECOME A MASTER CHEF.
I LEARNED ENGLISH OF COURSE, AND FRENCH, AND EVEN AIKIDO.

I CAME TO BE CALLED "GENIE."
AND THEN, SOMEWHERE ALONG THE WAY
ALTHOUGH THERE WERE MANY HARD MOMENTS
IN ORDER TO REALIZE A "DREAM,"
I DEVOTED MYSELF COMPLETELY TO CONTINUING ALONG THAT PATH.
TO ME THAT WAS SIMPLY THE NATURAL THING TO DO.
SO I PUT ON A BEAUTIFUL COSTUME AND AIMED TO OFFER EXQUISITE FOOD TO CUSTOMERS WHO WOULD REJECT ANYTHING LESS.
AND THEN, THAT DAY...

I MET HIM.
アジアンディッシュ
特製
カレー弁当
TO BE FRANK, IT COULDN'T BE CALLED HIGH CUISINE. THERE WERE NO TABLES, OR EVEN CHAIRS...
I SAW SOMETHING I HAD NEVER SEEN BEFORE...
HOWEVER, IN THAT PLACE,
CUSTOMERS WITH SMILING, LAUGHING FACES.

I COULDN'T PULL MY EYES AWAY.
AT THE CENTER OF THOSE HAPPY FACES THERE WAS ONE MAN LOOKING HAPPIER THAN ALL THE OTHERS AS HE COOKED
DOUBTS BEGAN TO FLOAT AROUND INSIDE ME
AS I JUST STOOD THERE MOTIONLESS
THAT RIDICULOUS KOENJI...
HE STARTLED ME.
WAS MY PATH TRULY ONE I HAD CHOSEN FOR MYSELF?
AND THE DREAM I WAS AIMING FOR?
FOR THE FIRST TIME I BEGAN TO HAVE DOUBTS ABOUT MY LIFE.
I'VE NEVER THOUGHT THAT... NOT EVEN ONCE...
KEIGO..
DO YOU...
ENJOY COOKING?

AH...

I WILL ONLY FACE FORWARD...

I'M NOT GOING TO LOOK BACKWARDS ANYMORE!

AND I'LL FIND MY ANSWER THROUGH THIS CHALLENGE!

THANK YOU FOR WAITING
KOUENJI!
I'M GLAD TO HAVE THIS CHALLENGE WITH YOU
!?
YOU BASTARD...
WHA

NCIS KITCHEN.
YOKOSO!

Staff

Raws:
Xinan

Proof:
ChronicD

Editor:
Infralord
Xip

QC:
ChronicD

Chapter 58: Keigo's Gamble and a Race Against Time

WHA-
HOLD ON, KEIGO!!

...
YES.

THE FUTURE OF YOUR OWN RESTAURANT IS RIDING ON THIS! I WON'T ALLOW YOU TO SERVE IT!
HURRY AND PREPARE SOME-THING ELSE!
NO! YOU DEFINITELY CAN'T, KEIGO!

WHAT THE HELL ARE YOU THINKING?!
DO YOU SERIOUSLY INTEND TO SERVE THIS?!

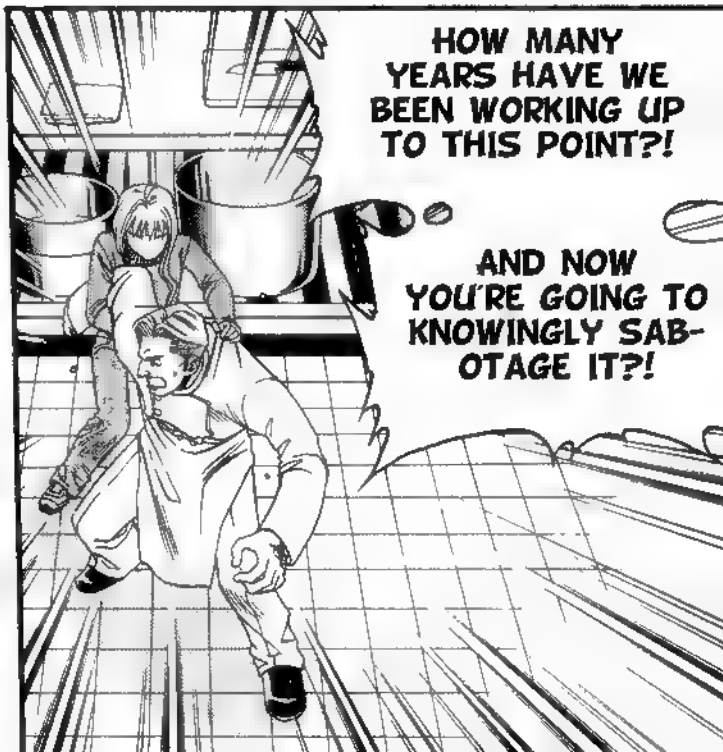
FRANCOISE?
!?
!?
HURRY ...
!?
...
I'LL HOLD BACK PAPA...
SO HURRY AND TAKE THAT OUT, KEIGO!

HURRY!

WHAT ARE YOU SAYING, FRANCOISE? WEREN'T YOU THE ONE MOST LOOKING FORWARD TO HAVING A RESTAURANT IN FRANCE?!

WAIT, KEIGO!
OUCH-OUCH-OUCH-OUCH!

FRANCOISE?!
BECAUSE...


HOW MANY YEARS HAVE WE BEEN WORKING UP TO THIS POINT?!
AND NOW YOU'RE GOING TO KNOWINGLY SABOTAGE IT?!

THIS IS THE FIRST TIME
THAT KEIGO HAS REALLY LOOKED HAPPY WHILE COOKING!
HE SAID THAT, UP UNTIL NOW,
HE'S NEVER EVEN ONCE THOUGHT THAT COOKING WAS FUN.
HE MIGHT REALLY COME TO HATE COOKING THIS TIME.
IT WOULD BE REALLY SAD... IF WE DON'T LET HIM SERVE THIS.
DON'T WORRY...

THERE'S NO WAY IT WON'T BE DELICIOUS!
THIS IS THE FIRST TIME KEIGO'S COOKED EXACTLY WHAT HE WANTED.
PEOPLE MAY WELL LAUGH AT THIS AS FOOLISHNESS...
EVEN IF THAT IS SO...
HOWEVER...
I'M SORRY, JEAN...
IT MAY BE THAT THIS IS AN ACT OF BETRAYAL...
HOW MANY YEARS HAVE WE BEEN WORKING TOWARDS THIS?
THE FUTURE OF YOUR OWN RESTAURANT RESTS ON THIS!

KOUENJI IS BETTING HIMSELF...
THIS...
!?
THIS IS...
THEN I WILL ALSO BE BETTING MY OWN FUTURE!
I WANT TO BATTLE HIM ON EQUAL GROUNDS!
THANK YOU FOR WAITING.

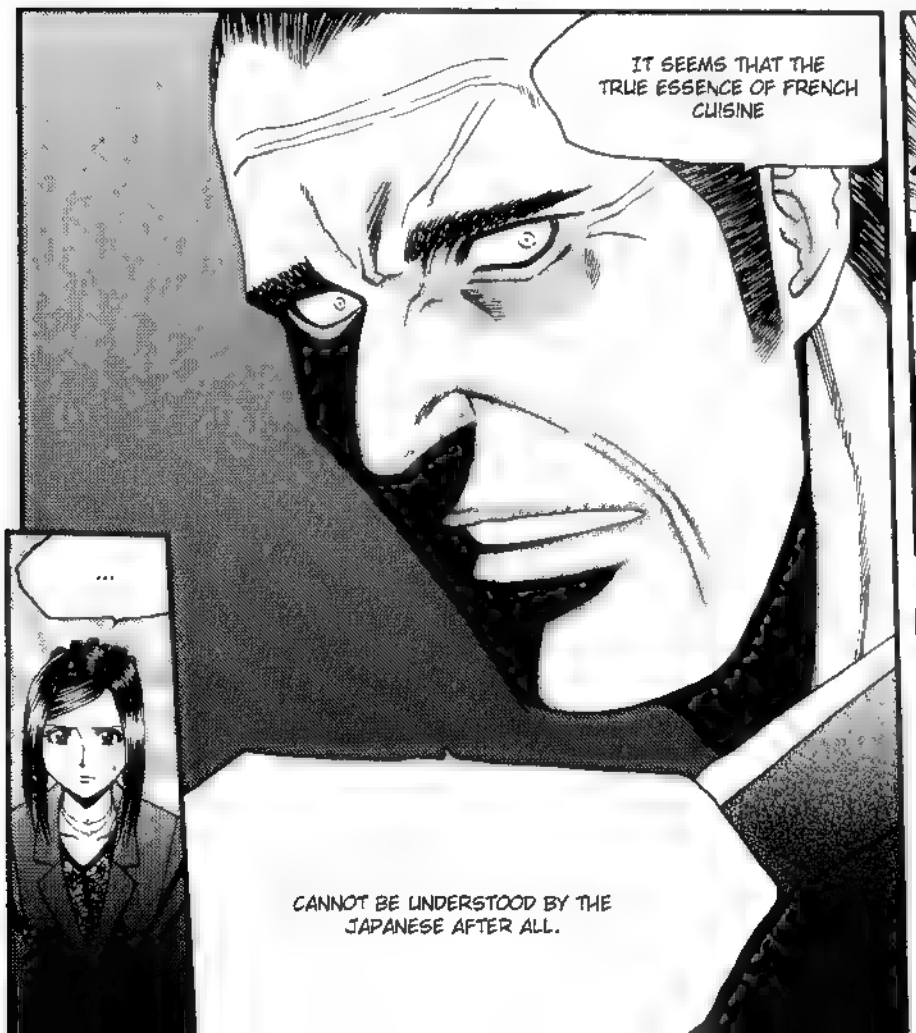
BEEF CURRY?! JUST COMPLETELY ORDINARY BEEF CURRY?!

BE-

YOU BASTARD...

DON'T FUCK WITH ME!!
I CAME HERE TO RATE YOUR FRENCH COOKING! I DIDN'T COME HERE TO EAT SOMETHING LIKE THIS!
THIS IS MY OWN KIND OF FRENCH COOKING.
IF YOU COULD, PLEASE TRY SOME.
I'LL ACT AS IF I NEVER SAW THIS.
HURRY AND BRING OUT SOMETHING ELSE.
...
I AM VERY SORRY, BUT

...
...
カラーン
YOU ARE THE FIRST PERSON TO MAKE A FOOL OUT OF ME LIKE THIS.


IT SEEMS THAT THE TRUE ESSENCE OF FRENCH CUISINE
...
CANNOT BE UNDERSTOOD BY THE JAPANESE AFTER ALL.

WE'RE LEAVING. THIS IS A WASTE OF TIME.
カタッ
MONSIEUR!

MLLE. YASUDA...

PLEASE,
EAT SOME OF IT.
...
IT'S NO GOOD, HUH?
WHAT ARE YOU DOING?
I WOULD ALSO ASK YOU TO, MR. PHILLIPE.
FRANCOISE...
I WILL TAKE RESPONSIBILITY FOR HIS RUDENESS,
SO EVEN IF IT IS ONLY ONE BITE, PLEASE TRY IT.
JEAN...

...
WE'RE GOING.
YES!
WHAT ARE YOU DOING? HURRY UP!
いっ

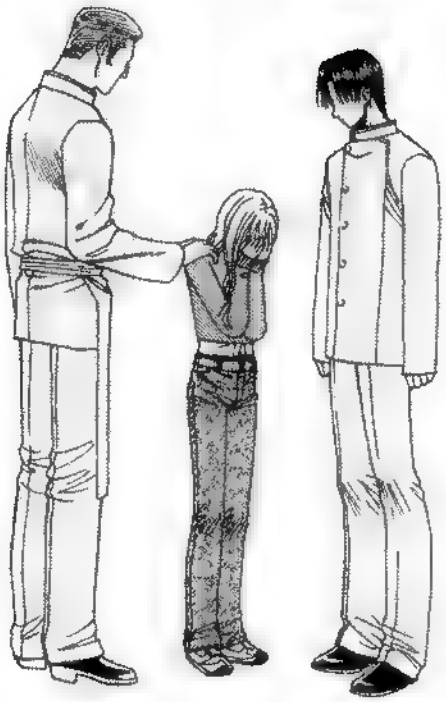
WHY IS CURRY SO BAD?!
EVEN THOUGH KEIGO TRIED SO HARD,
EVEN THOUGH IT WAS THE FIRST TIME HE EVER COOKED WHAT HE REALLY WANTED TO...
FRANCOISE...
WHY WON'T YOU EVEN HAVE ONE BITE?!

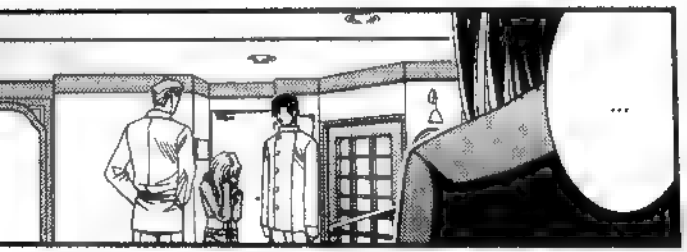
WHY...
ぽん

WHY?!

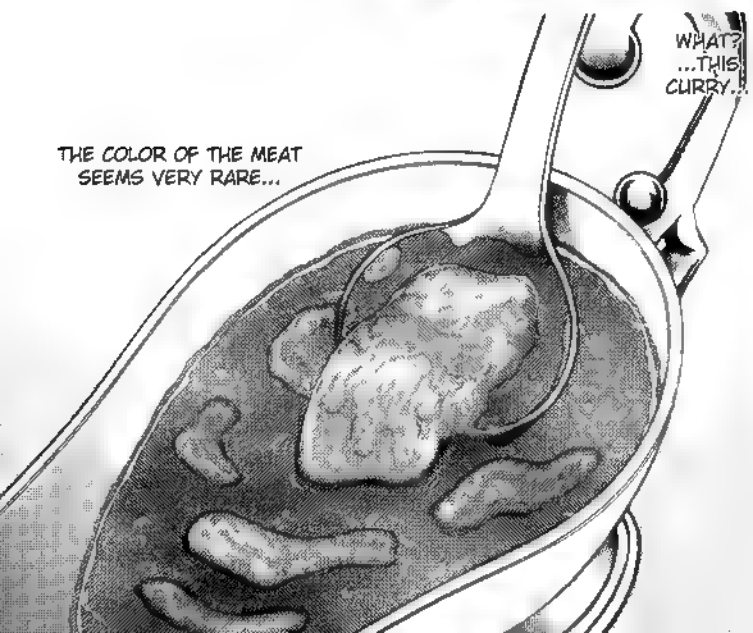
IT'S ALL RIGHT, FRANCOISE.
KEIGO...
BUT...
IT'S OKAY.
...

I HAVE NO REGRETS.




...

WHAT A CRAZY THING YOU DID, KEIGO-KUN...
I HAVE NO IDEA WHAT HE WAS PLANNING, BUT...


WHAT? ...THIS CURRY..!
THE COLOR OF THE MEAT SEEMS VERY RARE...

AND THEN
COOKING
カレー弁当
MAKITO-SAN! ONE BADAMI CHIKEN!
OKAY!
THANK YOU VERY MUCH!
TIME PASSED, MINUTE BY MINUTE
COOKING
THROUGH A TORRENT OF MANY FEELINGS.

...
EVEN IF WE LOSE, I HAVE NO REGRETS.
WE'VE DONE AS MUCH AS WE CAN.
カレー
ｺﾄ..

IT'S TIME!
THE BATTLE HAS REACHED IT'S CONCLUSION!

EDITOR
INFRARED
XIP
TRANSLATOR
KUROSHIRO
QC-ER
CONCLUSION
PROOFER
CHRONICD
FOR YOU WITH LOVE, BASTARD-SAMA
-XIP

ADDICTED TO CURRY

c.59

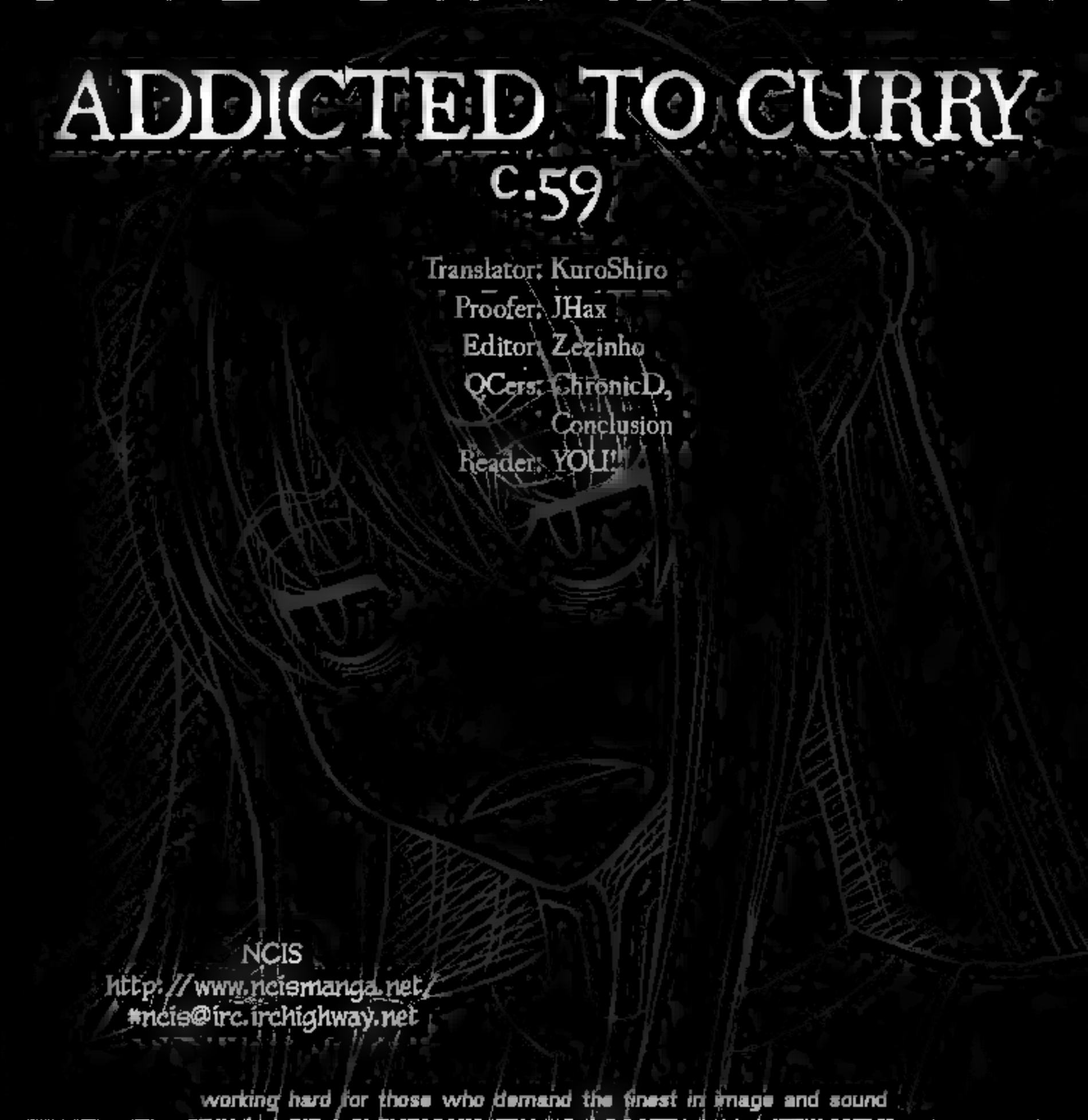
Translator: KuroShiro

Proofer: JHax

Editor: Zezinho

QCers: ChronicD, Conclusion

Reader: YOU!!



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A Happy Defeat and European-Style Beef Curry

A Happy Defeat and European-Style Beef Curry

……

YOU WERE UNLUCKY THAT IT RAINED, KOUENJI.

I DON'T MIND.

THERE'S STILL ABOUT FIVE MINUTES LEFT, BUT...

……

ドクン…

IF I LOSE, I GO TO FRANCE...

LET'S SETTLE THIS.

ドクン…

ドクン…

ドクン…

FINAL SALES...

FORTY NINE THOUSAND NINE HUNDRED YEN!

FORTY...

FIVE THOUSAND, ONE HUNDRED YEN.

COULD YOU ADD IT UP?

YOU'LL HAVE TO COUNT MY BILL AS WELL...

clench

WAIT A MOMENT.

TH...

THAT MEANS...

THERE'S STILL SOME TIME LEFT, CORRECT?

!!

IT SEEMS WE'RE FATED TO MEET LIKE THIS EVERY TIME.

IT'S BEEN A LONG TIME... KOUENJI-SAN, WAS IT?

SHOULDN'T IT BE INCLUDED IN YOUR TOTAL SALES?

I ATE YOUR COOKING.

.....

WELL, I DON'T MIND.

BUT...

AND KEIGO-KUN ...

DAMN ...

AN AUTHENTIC FRENCH MEAL FOR ONE PERSON COULD EASILY MEAN 10 OR 20 THOUSAND YEN...

YES.

PLEASE.

.....

WELL THEN,

THE BILL IS...

I'M GONNA LOSE, HUH...

WILL THIS TURN THINGS AROUND?

THAT COMES TO...

4,700 YEN.

HUH?

FOR CURRY, THAT MUCH IS ABOUT THE MAXIMUM.

HOWEVER, NO MATTER HOW HIGH-CLASS IT IS,

IN OTHER WORDS, THE SEVERE PRICE YOU HAVE TO PAY FOR HIGH-QUALITY GOODS...

IN FRANCE, THERE IS THE "QUALITÉ PRIX" OF MERCHANDISE.

HE WAS FURIOUS, AND STORMED OUT.

I HAVE NO IDEA WHAT THE MAN WAS THINKING, BUT THAT GUY SERVED BEEF CURRY...

AND TO A FRENCHMAN WHO'D COME TO EAT FRENCH FOOD NO LESS!

AND GEWURZ TRAMINER ISN'T SUCH AN EXPENSIVE WINE.

HUH?

WAIT, DID YOU SAY CURRY?

.....

HOLD ON ... 45,100 PLUS 4,700 YEN MAKES...

!

THAT MEANS THAT...

I LOSE, KOUENJI.

YOU TOO. IF YOU HADN'T GONE TO THAT CHILDCARE CENTER, YOU COULD HAVE WON MUCH MORE EASILY.
MAN, YOU'RE AN IDIOT. IF YOU'D HAVE JUST MADE PROPER FRENCH FOOD, YOU WOULD HAVE WON.

WELL, I DON'T BELIEVE MOST CURRY CHEFS
WOULD HAVE BEEN ABLE TO WIN LIKE THAT OUT IN THE RAIN.

WELL, THERE'S A GENIUS FOR YOU... NOT TROUBLED AT ALL IF SOMEONE WON'T EAT YOUR FOOD.

WELL, IT'S US AFTER ALL.
YEAH!
THERE'LL ALWAYS BE THINGS THAT YOU CAN'T DO ANYTHING ABOUT...

ONE COMPLETED HIS MISSION AS A CHEF...
AND ONE GAMBLED HIS PRIDE AS A MAN...
HAS FINALLY COME TO AN END.
THE BATTLE BETWEEN THESE TWO
THAT'S WHAT MAKES THIS WORLD SO INTERESTING.

PREPARING YOURSELF TO FACE AN OPPONENT ON YOUR OWN IS A DIFFICULT ENDEAVOR.

IN THE END, I...

I'M EXTREMELY SORRY.

A CHEF'S DUTY IS TO DO AS THE CUSTOMER WISHES.

I'M AFRAID I'M NO LONGER QUALIFIED TO BE CALLED A CHEF.

YASUDA-SAN ...

.....

AS SOON AS HE SAW THAT CURRY, HE SHOULD HAVE NOTICED.

ALTHOUGH THE MEAT WAS ALL COOKED EVENLY, IT WAS STILL MEDIUM RARE.

THE FLAVOUR OF THE CAREFULLY MADE CURRY SAUCE HAD SUNKEN INTO IT WONDERFULLY.

THAT METHOD OF VACUUM-COOKING

IS CALLED BIO STEAMING, RIGHT?

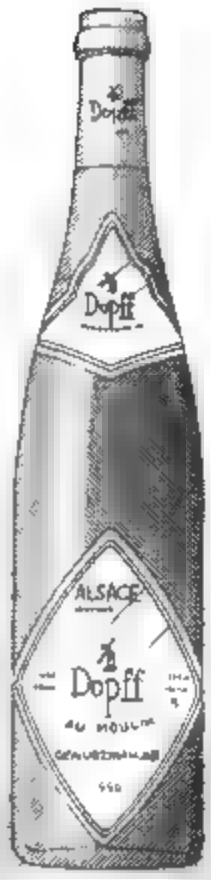
YOU TREAT THE MEAT WITH HERBS AND BROTH TOGETHER IN A VACUUM, AT LOW TEMPERATURE.

THAT WAY, THE MEAT IS COOKED TO RARE WITHOUT MAKING ANY PART OF THE MEAT TOO SOFT...

BY DOING THAT, YOU BRING OUT A FEEL AND FLAVOUR THAT IS IMPOSSIBLE TO ACHIEVE WITH MOST EXISTING METHODS OF COOKING.

ALTHOUGH IT'S SAID THAT WINE IS NOT SOMETHING THAT GOES WELL WITH CURRY,

THE GEWÜRZ, WITH ITS SPICED FLAVOR, WENT WONDERFULLY WITH THE SPICY FLAVOR OF THE CURRY!



AND THE GEWÜRZ TRAMINER...

WHO LOVES RARE MEAT, PROOF THAT YOU WERE NOT DISREGARDING YOUR CUSTOMER'S DESIRES?

SO, ISN'T THE FACT THAT YOU APPLIED THIS METHOD OF COOKING TO PREPARE FOOD FOR A FRENCHMAN,

KEIGO-KUN MAY NOT YET BE EQUAL TO KOUENJI-SAN AS A CHEF...

IT WAS DELICIOUS!

THANK YOU FOR THE MEAL.

BUT HE WILL DEFINITELY CONTINUE TO GROW EVEN FURTHER.

THANKS TO KOUENJI-SAN,

KEIGO-KUN IS FINALLY ABLE TO BECOME A REAL CHEF!

欧風ビーフカレー(4人前)

- 3TBSP CURRY POWDER (FOR THE ROUX)
- 250G WHEAT FLOUR
- 120G BUTTER (FOR THE ROUX)
- 250G BUTTER (FOR THE ONION)
- 250G ONION (JULIENNED)
- 15G GINGER (DICED)
- 10G GARLIC (DICED)
- 50G TOMATO (DICED)
- 1/4 APPLE (PEELED)
- 1/4 BANANA
- 50G CASSIS JAM
- 2L CHICKEN BOUILLON
- 500CC FOND DE VEAL
- BOUQUET GARNI
- 2TSP CURRY POWDER (FOR THE VEGETABLES)
- 500G BEEF FILLET
- 1/2 TSP CURRY POWDER (FOR THE MEAT)
- APPROPRIATE AMOUNT OF SALT AND PEPPER
- 2TSP OF BUTTER (FOR THE MEAT)
- APPROPRIATE AMOUNT OF WHITE WINE

Point

DO NOT KNEAD!

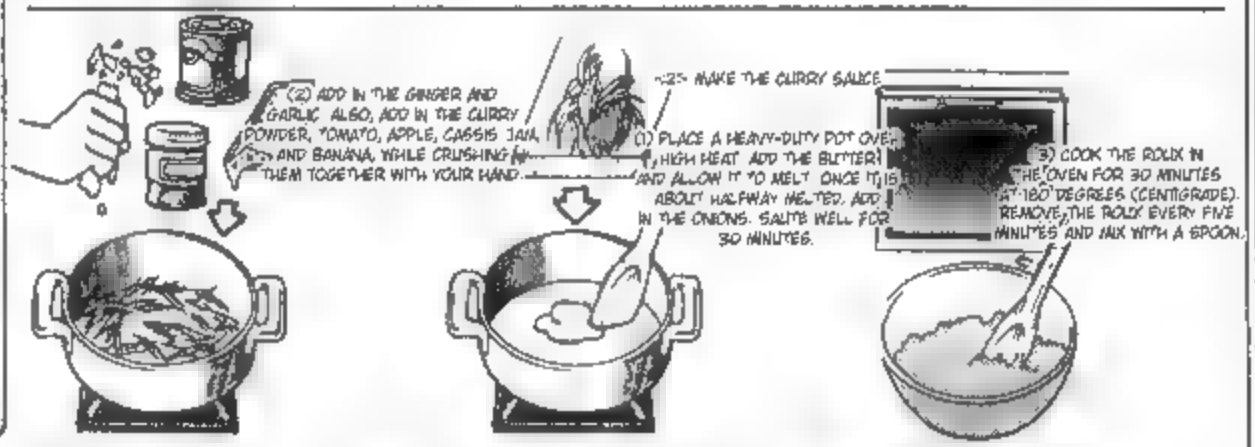
ONLY MIX AS MUCH AS NECESSARY FOR IT TO BE EVENLY MIXED!

<-1> MAKE THE CURRY ROUX

(1) PUT THE WHEAT FLOUR INTO A BOWL, AND MIX IN THE CURRY POWDER CAREFULLY WITH YOUR FINGERS

(2) ADD IN BUTTER (SOFTENED AT ROOM TEMPERATURE) AND CAREFULLY MIX IT

BECAUSE VACUUM-COOKING IS PROBABLY IMPOSSIBLE TO DO AT HOME, WE'LL CREATE A SIMILAR EUROPEAN-STYLE CURRY HERE

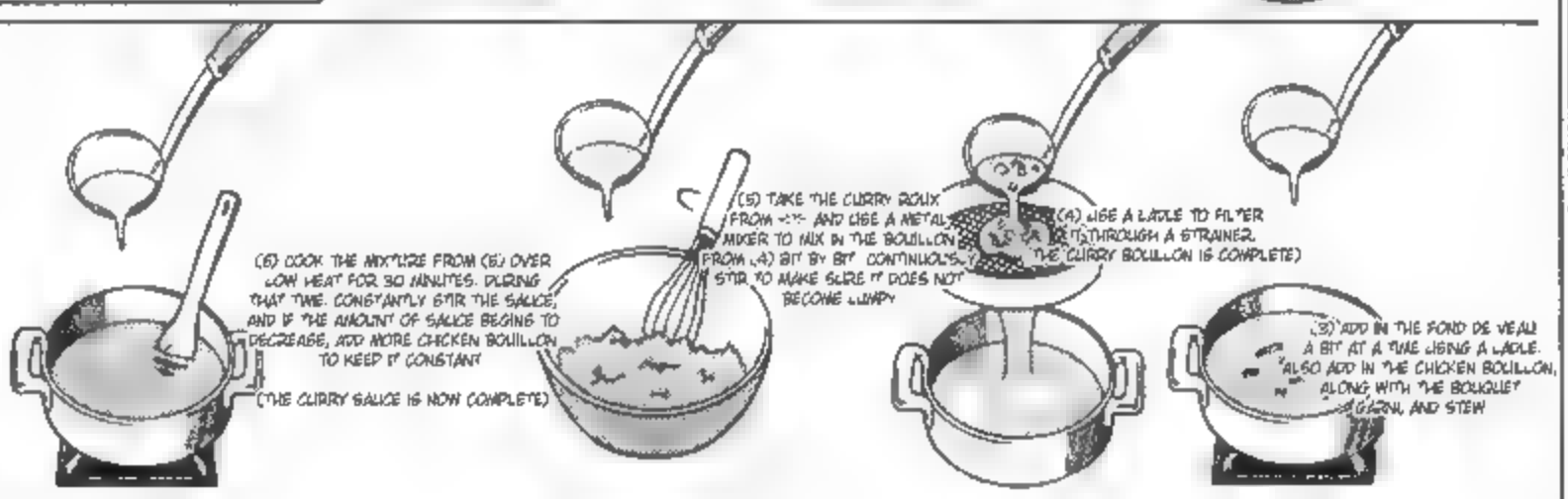


<-2> MAKE THE CURRY SAUCE

(1) PLACE A HEAVY-DUTY POT OVER HIGH HEAT. ADD THE BUTTER AND ALLOW IT TO MELT. ONCE IT IS ABOUT HALFWAY MELTED, ADD IN THE ONIONS. SAUTE WELL FOR 30 MINUTES.

(2) ADD IN THE GINGER AND GARLIC. ALSO, ADD IN THE CURRY POWDER, TOMATO, APPLE, CASSIS JAM, AND BANANA, WHILE CRUSHING THEM TOGETHER WITH YOUR HAND.

(3) COOK THE ROUX IN THE OVEN FOR 30 MINUTES AT 180 DEGREES (CENTIGRADE). REMOVE THE ROUX EVERY FIVE MINUTES AND MIX WITH A SPOON.



(4) USE A LADLE TO FILTER IT THROUGH A STRAINER. THE CURRY BOUILLON IS COMPLETE)

(5) TAKE THE CURRY ROUX FROM <-1> AND USE A METAL MIXER TO MIX IN THE BOUILLON FROM (4) BIT BY BIT. CONTINUOUSLY STIR TO MAKE SURE IT DOES NOT BECOME LUMPY

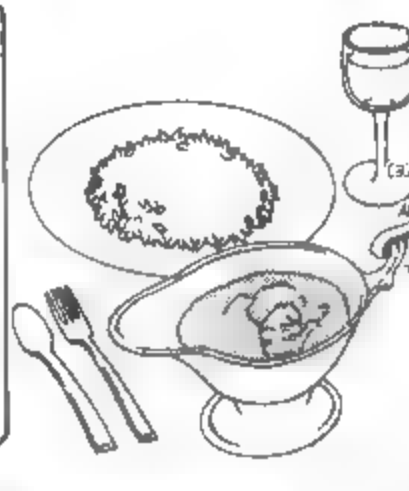
(6) COOK THE MIXTURE FROM (5) OVER LOW HEAT FOR 30 MINUTES. DURING THAT TIME, CONSTANTLY STIR THE SAUCE, AND IF THE AMOUNT OF SAUCE BEGINS TO DECREASE, ADD MORE CHICKEN BOUILLON TO KEEP IT CONSTANT

(THE CURRY SAUCE IS NOW COMPLETE)

(3) ADD IN THE FOND DE VEAL A BIT AT A TIME USING A LADLE. ALSO ADD IN THE CHICKEN BOUILLON, ALONG WITH THE BOUQUET GARNI, AND STEW

BE VERY CAREFUL NOT TO ALLOW THE MIXTURE TO CONGEAL WHILE MAKING THE SAUCE.

IT IS A GOOD IDEA TO SERVE THE SAME WINE WITH THE MEAL YOU USED TO FLAMBÉ



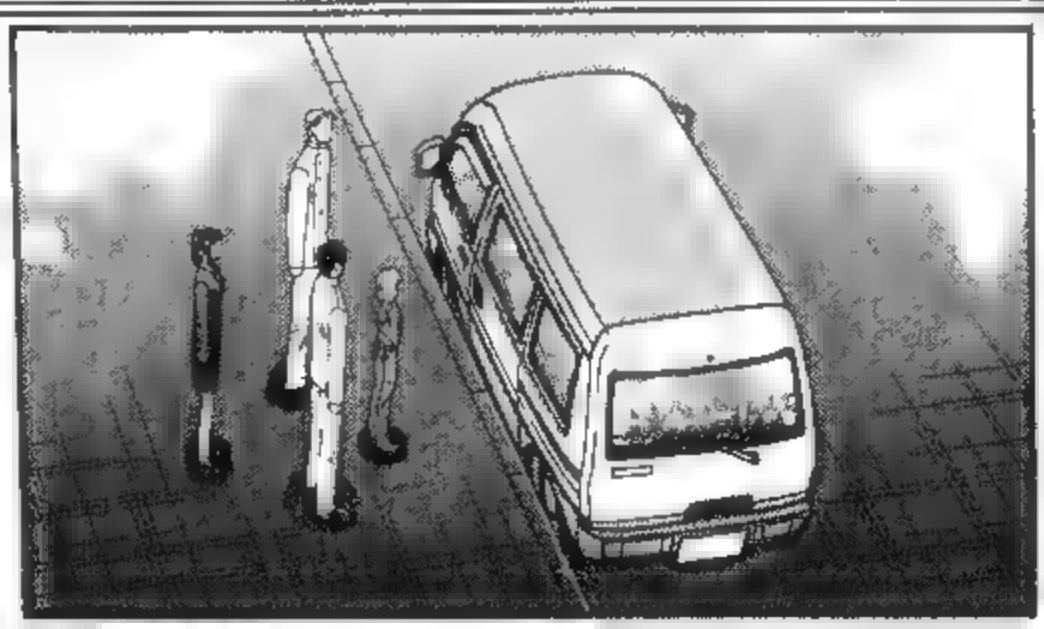
(3) ALLOW IT TO COOK FOR ABOUT 3 MINUTES. ADD THE SAUCE AND MIX.

THE DISH IS COMPLETE!

(2) FIRST HEAT UP A FRYING PAN AND ADD THE BUTTER, ALLOWING IT TO MELT. THEN ADD THE BEEF AND COOK IT. AFTER THAT ADD THE WHITE WINE AND FLAMBÉ

<-3> MAKE THE BEEF CURRY

(1) ADD THE SALT, PEPPER, AND CURRY POWDER TO SLICED PIECES OF BEEF. MIX IT IN WELL WITH YOUR HANDS



I'LL DEFINITELY WIN NEXT TIME.

NOW WE'RE TIED.

THAT'S MY LINE.

TO THOSE DOUBTS I'VE ALWAYS HAD.

I FEEL LIKE I FINALLY HAVE AN ANSWER

FRANCOISE

RIGHT NOW, I CAN SAY IT CLEARLY

WOOOW, WHAT'S THIS? TWENTY MISSED CALLS AND TEN MAILS?

you're messages too

THEY'RE ALL FROM NAO-CHAN AND MUNAKATA-SENSEI.

didn't hear it at all

Merci pourtout

(THANKS FOR EVERYTHING)

I CHOSE THIS PATH FOR MYSELF!

I DREAM ...

AND I WILL CONTINUE TO WALK.

OF THE DAY I WILL BE ABLE TO BECOME A CHEF LIKE YOU.

HEY!

WHAT HAPPENED WITH THE CHALLENGE?!

Short farewell and salted pork curry

PLEASE STAY WELL, AND WORK HARD EVEN IN FRANCE

I'LL WISH FOR YOUR RESTAURANT'S SUCCESS!

THERE'S IN-FLIGHT FOOD...

I TOLD HIM THAT TOO, BUT ...

WHERE DID YOU COME FROM?

YOU'RE REALLY PRETTY LADY!

HEY MAKITO-SAN!! WHAT ARE YOU DOING!?

.....

THIS... IS MAKITO'S PRESENT.

HE SAID TO EAT IT IF YOU GET HUNGRY ON THE PLANE...

I'M THE ONE WHO PLANTED THE SEEDS.

I'M PREPARED FOR THAT.

IT'S GOING TO BE TOUGH. SINCE YOU'VE MADE A FAMOUS CRITIC MAD ...

AND...

EVEN IF I DON'T GET PETTY THINGS LIKE STARS. .

SINCE I CAN COOK, AS LONG AS I HAVE THESE HANDS

THEN WE SHALL BE OFF .

FRAN!

I'LL WRITE TO YOU!

STAY WELL!

.....

.....

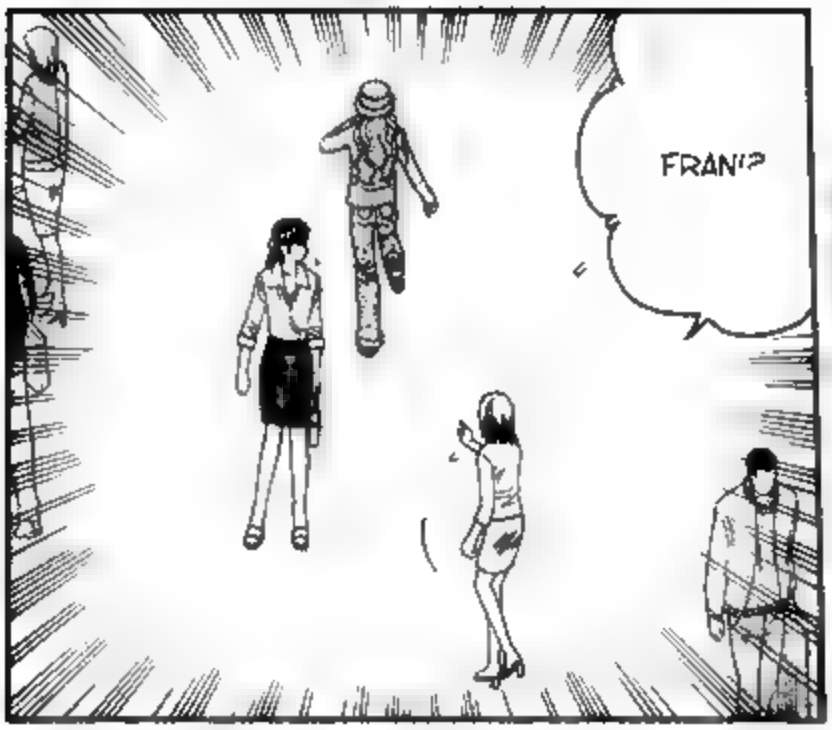
SORRY, YUI.

HUH?

.....

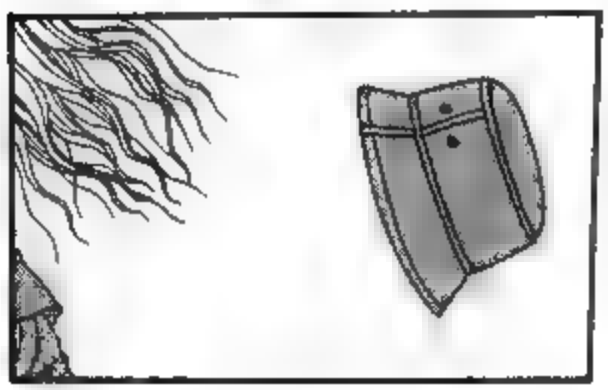
OKAY ...

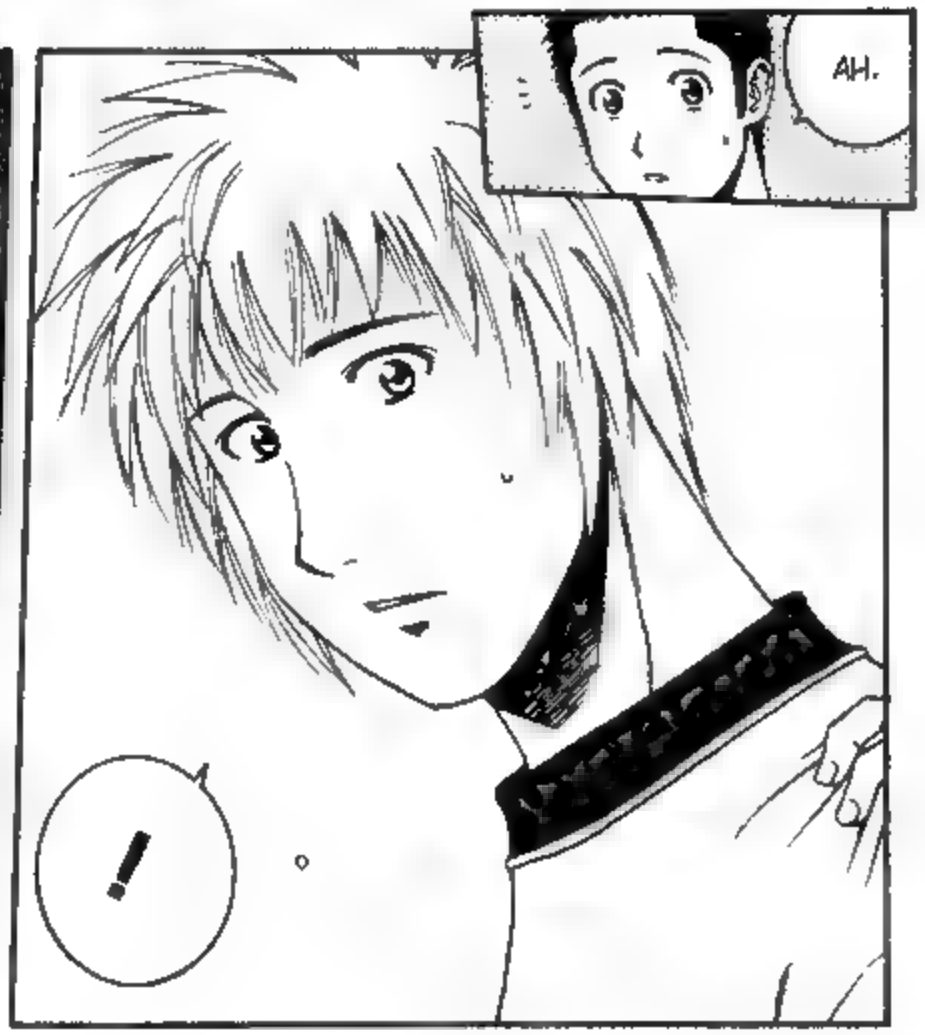
6


FRAN!?

!
だっ

GOING WHERE? HUMP GOING SOME-WHERE?
HEY. I SAID SAKAKI-SAN IS GOING TO LEAVE.




AH.
!

I...

YOU SEE...

.....

6

BUT...

I FOUND OUT...

I... REALLY LIKED... MAKITO...

I REALLY REALLY... LIKED YOU...

I...

THINK, THAT I LIKE KEIGO... A LITTLE BIT MORE...!

AND I LIKE YUI A LOT TOO!

SO...

WAAAA!!

%(#@)&!%$#!!

SINCE YUI LIKES MAKITO...

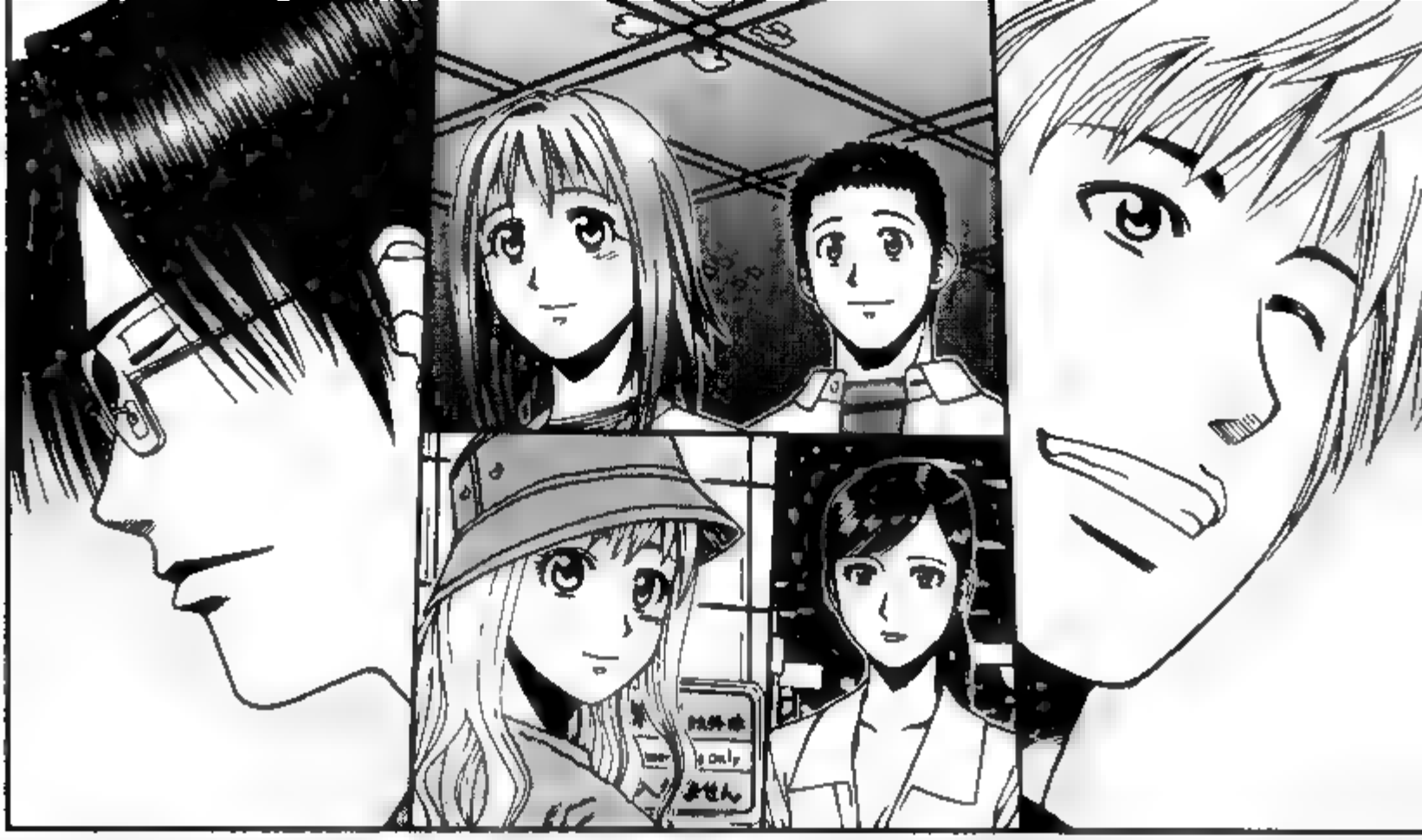
ウルサーイ

KEIGO!

LET'S GO FRANCOIS!

レア

ズ…



ゴーオン

6

SINCE IT SEEMS LIKE THOSE GUYS ARE STARTING AFRESH, WITH NEW STEPS

NOW...

WE SHOULD DO IT TOO!

.....

YEAH ...

YOU GOT DUMPED...

WHAT?

MOBILE-CURRY-SHOP IS NOW OVER!

COOKING GANESHA'S RESSUREC-TION!

YEAH!

THEN...

SHE WANTS TO EAT ALREADY ..

.....

YOU KNOW, KEIGO! LET'S EAT WHAT MAKITO GAVE US!

♪

AH, I SEE!

MAYBE YOU HAVE TO PUT IT ON THE RICE IN THAT ORDER?

AH, THIS..

AND ALSO .

TON-KATSU- ♡

AH,

RICE- ♡

HE DOESN'T KNOW ANY-THING ELSE OTHER THAN CURRY

WOW, CURRY- ♡

ITADAKI-MASU ♡

YUP, DELI-CIOUS ♡

THE PORK BROTH IS OVERFLOWING AND REALLY SOFT IN THIS CURRY SAUCE

もぐもぐ

AND IT WORKS WONDERFULLY WELL WITH THE CRUNCHY TONKATSU ♡

HERE! KEIGO, GO "AAAH" ♡

I'LL EAT IT MYSELF

YOU'RE ACTING ALL EMBA RASSED. HOW CUTE ♡

.....

IS THIS ...

PETIT SALE ...

!

WHAT'S THAT?

?

IF YOU'RE COOKING BY BOILING, THE MEAT WILL HAVE MORE FLAVOUR, BE MORE SOFT, AND THANKS TO THE MEAT'S SALT MARINATION, YOU CAN GET A VERY NICE SOUP OUT OF IT...

NOT THAT I THINK MAKITO KNEW THAT WHEN HE MADE THIS.

PETIT SALE.. IT'S SALT MARINATED PORK..

BY SPRINKLING SALT OVER THE MEAT AND LETTING IT RIPEN A BIT, YOU CAN GET RID OF THE USELESS MOISTURE AND GIVE THE MEAT AN EXTRA ROBUST FLAVOUR...

MAKITO, YOU...

IT'S ONE OF... THE TRADITIONAL WAYS TO COOK IN FRANCE...

豚の塩漬けカレー（5人前）

豚バラ肉 500g

ⓐ 塩 大さじ1　グラニュー糖 大さじ½　黒こしょう 大さじ1

薄力粉 100g　カレー粉 大さじ3強

無塩バター 100g　スープストック 5カップ　リンゴ¼個　ニンニク 1片　ショウガ 1片　タマネギ 1個

1 フティ・サレをつくる

①豚肉にⓐをまぶしつけ、肉が乗らなくなるまで手でもみ込む。

②①の肉をビニール袋に入れ、中の空気を抜いて閉じる。冷蔵庫の氷温室かチルト室で一週間おく。

2 フティ・サレの塩抜きをする

①1の豚肉を水で洗ってから流水に30分程さらして塩を抜く。

3 カレールウをつくる

①鍋に無塩バターを溶かし、小麦粉を弱火でキツネ色になるまで5分程炒める。

②カレー粉を加えて混ぜ合わせる。ダマにならないように。

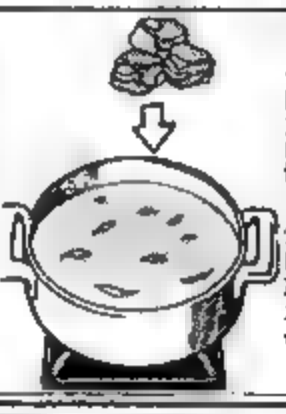
4 カレーソースをつくる

①鍋に油をひき、スライスしたタマネギを30分じっくり無がさずに炒める。

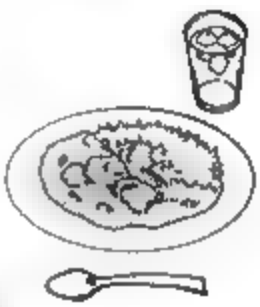
②3のカレールウにスープストックを少量ずつ加えのばす。ここでもダマにならないよう混ぜ合わせる。

③①のタマネギ、すりおろしたリンゴ、ニンニク、ショウガを加える。

④2の塩抜きした豚肉を一口大に切り、③に加える。



⑤弱火で1時間煮込んだら出来上がり。



.....

WOW...
HOW IS IT? CUTE ISN'T IT?
EHHHHHH

6

ALRIGHT! IT LOOKS LIKE WE'LL BE BUSY FROM TOMORROW!

WHEN DAD COMES BACK, HE'S GOING TO BE FURIOUS

Even though Mum will laugh

GANESHA IS THE ELEPHANT GOD IN HINDU!

CUTE

WHAT IS THAT!? JUST WHAT IS THAT ELEPHANT!? WHY IS IT AN ELEPHANT!?

It's good since it stands out, isn't it?

Even though it's cute

THAT'S TRUE, BUT...

FOR THE NEW OPENING OF THE STORE!!

LET'S ALL WORK HARD!!

AH, IT'S TRUE!

IT'S EXACTLY THE SAME INDOOR LOOK

THANK GOD

KEIGO ...

KYAA! IT'S CLEANED AND SPARKLING!

ALRIGHT!!

I'LL WORK HARD, RUNNING THE ROAD THAT I MAKE FOR MYSELF!

YOU GO YOUR OWN WAY!

WHEREVER THAT MIGHT BE. WHEREVER THAT MAY BE ..

WHAT ARE YOU DOING MAKI-O? HURRY, HURRY!

AH. OKAY OKAY!

I GUESS IT MEANS HE WANTS US TO COME BACK AFTER WINNING IN FRANCE

WOW- SO MEANING-FUL

BUT, WHY DO YOU THINK IT WAS TONKATSU?

FALL ANIME!!!

NCIS

NODAME • CANTABILE • ILLEGAL • SCANLATIONS

Addicted to Curry Chapter 61

Translator: Mechworrior

Editing: Metsukeishi

QC: Vjain

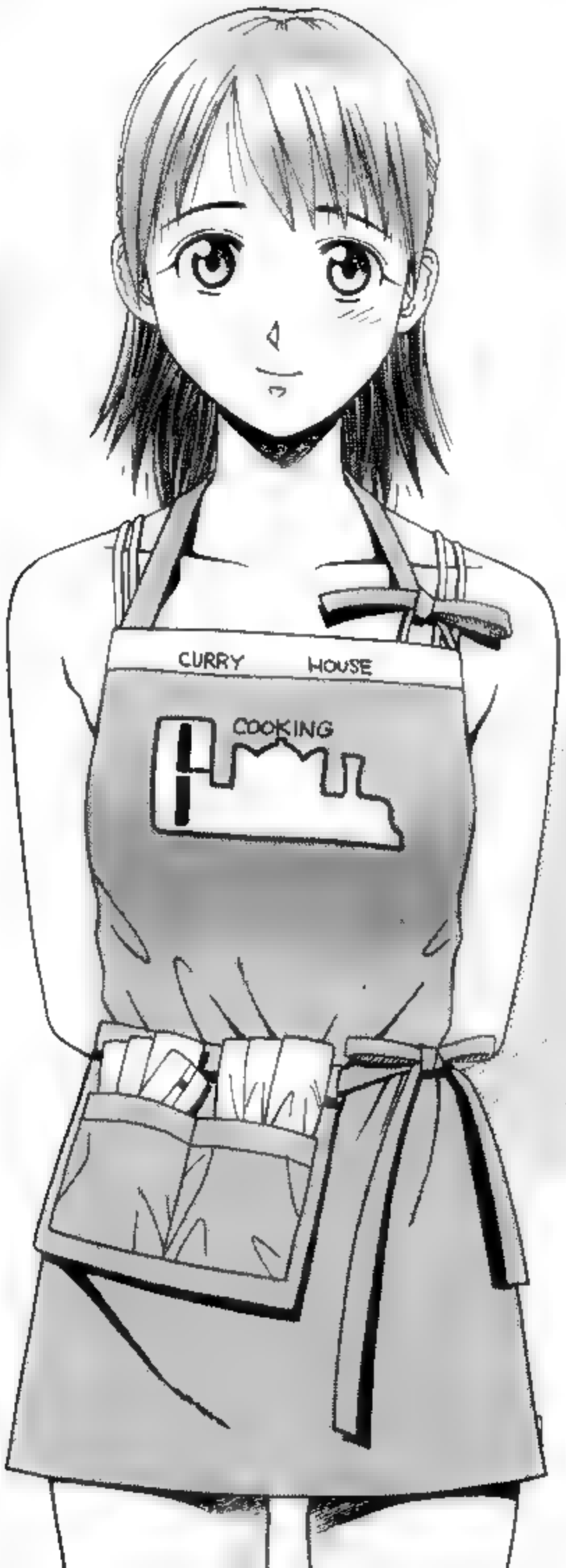
Recruiting:

1. Translators - Japanese or chinese (fluent) send an email to ncis.staff@gmail.com

Thanks pizzach

Chapter 61

The curry house with the elephant sign, and potato chicken curry



SPRING OF 2002 —

IT IS OPENING THIS SATURDAY

THE CURRY HOUSE WITH THE ELEPHANT SIGN?

WHAT THE ..

WAAFU

WHAT IS THIS?

RE-OPENING THIS WEEK-END...?

リニューアルオープン!!
4/6新装開店!!
象のカレー店!!

この象が目印!!

☆世界各国のカレーが食べられる☆

CURRY HOUSE COOKING

AAAH... HENCE THE ELEPHANT.

ISN'T THAT CALLED GANESHA? THE INDIAN GOD IN THE SHAPE OF AN ELEPHANT?

YOU 友力

YESA

ALMOST HALF A YEAR PASSED SINCE WE CLOSED.

ELEPHANT'S CURRY HOUSE, HUH?

ELEPHANT CURRY HOUSE?

WILL BE REBORN AS THE ELEPHANT CURRY HOUSE~!

GANESHA COOKING

AAH, YOU ARE RIGHT. LOOKS LIKE A CURRY HOUSE.

AHH~ MAMA~ LOOK~ ELEPHANT!

YEAH, I WILL COME!

WE ARE OPENING ON SATURDAY. PLEASE COME AND HAVE SOME CURRY.

I HAVE TO GO CLEAN UP THE DISHES AND STUFF...

It's pretty hard getting ready.

NOW THEN...

GYAAA

AAH.

WHAT ARE YOU TWO DOING!?

WAIT, WHAT WAS THAT!? THE SOUND JUST NOW !

KARAN KARAN

JWAAA, WHAT ARE YOU DOING MAKITO-SAN!?

IT'S NOT MY FAULT, MAN! IT'S THE GUY WHO PUT THAT STUFF THERE LIKE THAT!.

MAKITO-SAN IS THE ONE THAT PUT IT THERE

AH, WHA

...

IT WASN'T ME

WHY DID YOU GUYS PUT STUFF AT AN ENTRANCE LIKE THAT

I can see your panties

.....

WATCH O...

ガシャーン パリーン パーン

SWEET POTATO, HANA-CHAN FROM GEN-SAN'S PLACE GAVE IT TO US.

HM?

WHAT'S THAT?

AAH, IT'S FINE, I'LL DO IT.

AAAH! BREAKING ALL THE NEW PLATES LIKE THAT...

HALF OF IT IS YOUR OWN FAULT

HEHE.

AND THE BAG NEXT TO IT?

DOES IT LOOK GOOD?

CURRY HOUSE

COOKING

THE NEW APRON!

NOBODY WOULD'VE NOTICED IF YOU HADN'T SAID ANYTHING.

AAAH THANK GOD THE ONE BEFORE DIDN'T HAVE ANY SHOULDER KNOTS.

AUTHOR'S MISTAKES.

WELCOME

IF YOU WAITRESS WITH THAT ON, THE SALES WILL INCREASE TENFOLD!

safety parts included!

.....

HERE!

EH? WHAT?

MY GIFT!

OKAY~

.....

ALL RIGHT, I'M TAKING CARE OF THE DISHES, SO I'LL LEAVE THE KITCHEN TO YOU.

Heyyy

Ahhh

Ah

ガラガラ

DROP IT!
HUH? WHAT ARE YOU DOING?
YOU SEEM TO BE THINKING PRETTY HARD.
SO UNLIKE YOU.
MENU?
IT'S ABOUT THE MENU.
AAH, THAT FELT GREAT... ♡
HADN'T HAD A GOOD BATH FOR A WHILE
THERE WERE ONLY SHOWERS AT HOUKAROU.
FUKI FUKI

CURRY, ♡

The non-spicy one

Annnd...

WHAT DO YOU LIKE TO EAT?

BESIDES THAT!!

You idiot

I WAS THINKING THAT WE COULD MAKE SOMETHING OTHER THAN THE TRADITIONAL OPENING MENU.

I'M JUST WONDERING WHAT I SHOULD USE...

SINCE WE ARE OPENING...

!

IS SHE LISTENING TO ME?

Nothing but meat and sweets...

.....

Drool...

CAKE, CHOCOLATE, ICE CREAM, MANJUU...

STEAK, YAKINIKU, SHABUSHABU,

TONKATSU, HAMBURGERS, PASTA, PIZZA,

AND VEGETABLES?

*JAPANESE SWEET POTATOES

JAGAIMO TOO, AND JAGARIKO, AND YAM ..♡

.....

JAGARIKO IS NOT A KIND OF POTATO...

But it's made from them.

SATSUMA-IMO!!*

POTATOES!

VEGGIES? ... HUHHH

!

JAGARIKO IS A STICK SHAPED SNACK MADE FROM POTATOES, VEGETABLES, AND CHEESE

Eh?

HMM, ALL RIGHT THEN! LET'S GO WITH THAT.

SATSUMAIMO, HUH...

OM NOM NOM NOM NOM

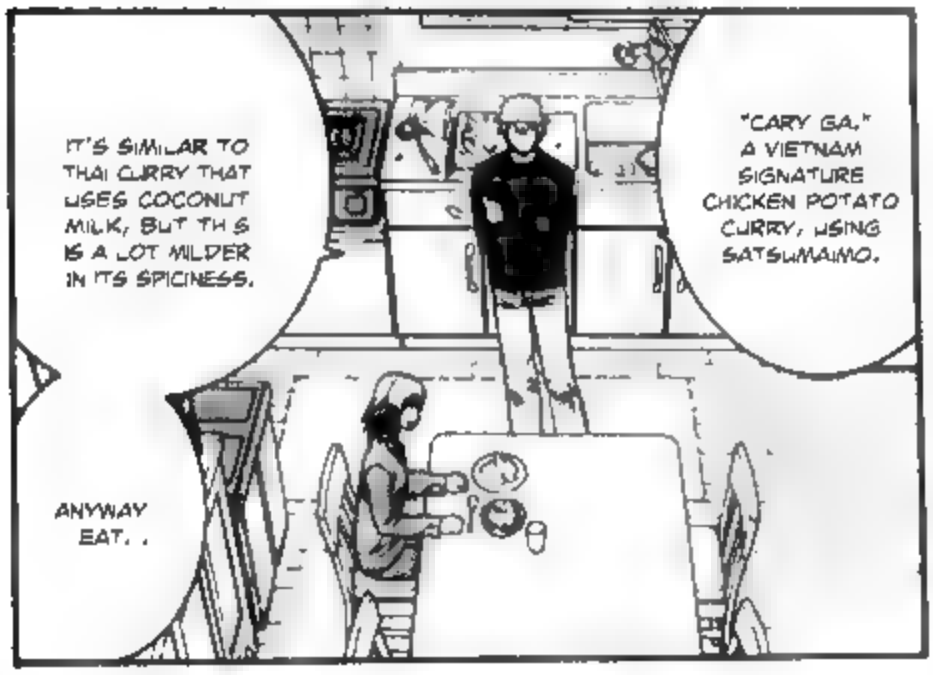
What're you eating?

Jagarika

MILK

Aaah.. wait.

Hot ot ot ot ot


IT'S SIMILAR TO THAI CURRY THAT USES COCONUT MILK, BUT TH S IS A LOT MILDER IN ITS SPICINESS.
"CARY GA." A VIETNAM SIGNATURE CHICKEN POTATO CURRY, USING SATSUMAIMO.
ANYWAY EAT. .

YOU CAN MAKE SATSUMAIMO INTO CURRY TOO!
FUWAAA, AWESOME!
It looks so silky, like a traditional stew. ♪

ITADAKI-MASU!

THE WELL COOKED CHICKEN IS REALLY TENDER AND SWEET, AND THE SWEET POTATO AND COCONUT MILK GO TOGETHER PERFECTLY. ♡

DELICIOUS! ♡

あーん

はふ。

ほく

もぐ

もぐもぐ

SERIOUSLY A WEIRD PERSON...

THOUGH HE IS ALWAYS A PERVERT AND ALWAYS DOING STUPID THINGS,

.....

I COULD EAT THIS ALL DAY.

MAKITO IS A MYSTERIOUS PERSON.

HE TURNED SOMETHING I SAID CASUALLY INTO CURRY SO EASILY.

HE TURNS INTO A GENIUS IMMEDIATELY WHEN IT COMES TO CURRY.

REALLY...

Cary Gá (5 servings)

T/L NOTE: BLAARGH! OORGLE! RAWR~

鶏もも肉
600g

さつまいも
小2本

ココナッツミルク
150cc

牛乳
150cc

a

塩
小さじ1

レットカレーペースト
大さじ2/3

にんにくのみじん切り
小さじ1

赤たまねぎのみじん切り
小さじ1

レモングラス
1本

b

レットカレーペースト
小さじ1

ターメリックパウダー
小さじ1/2

サラダ油
大さじ2

チキンスープの素
2個

塩
小さじ1/2

砂糖
大さじ1

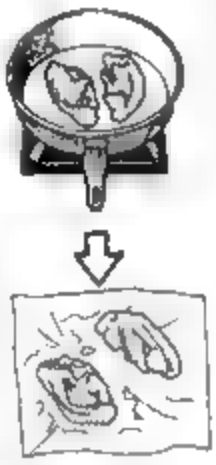
揚げ油
適量

バジルの葉
適量

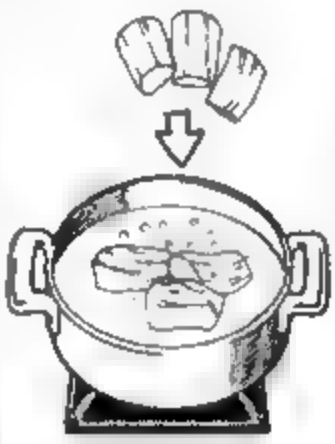
うす切りにした玉ねぎ
1/2個分

①鶏肉に材料Aを手でもむようにすり込む。肉と皮の裏にも、すり込み30分おく。

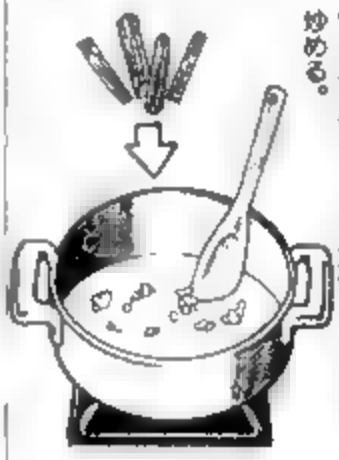
②フライパンにサラダ油をひいて熱し、①の鶏肉を強火で両面をさっと焼く。キッチンペーパーの上に取り、余分な油をとっておく。



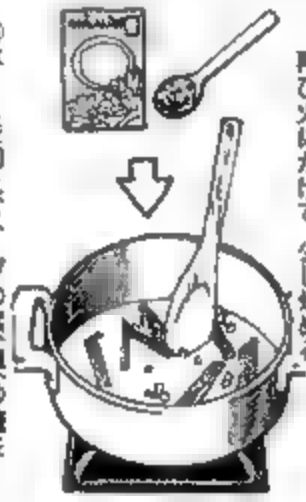
③さつまいもを5cm幅に切り、縦半分にし、皮をむく。揚げ油を160℃に温めてうっすらと色づくまで揚げる。



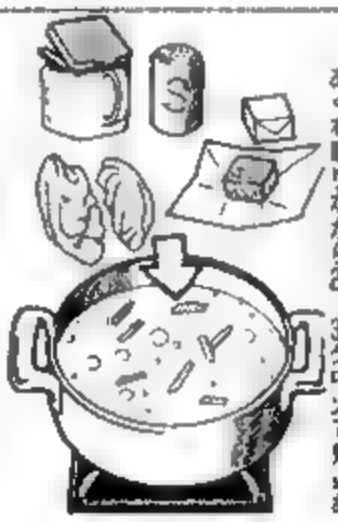
④鍋にサラダ油を熱し、にんにくと赤玉ねぎを炒め、香りが出てきたら5cmの長さに切ったレモングラスを加えて、さらに炒める。



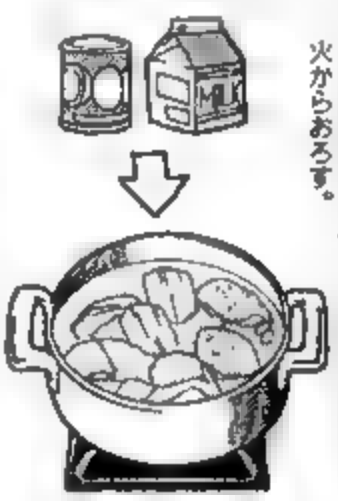
⑤にんにくが色づいてきたら、一度火からおろし、Bを加え混ぜる。再び火にかけて、少しゆめる。



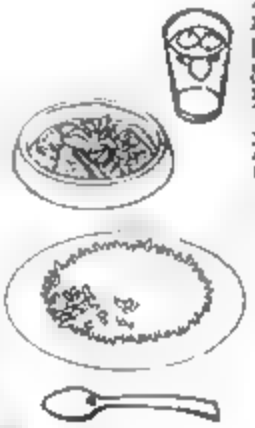
⑥水1Qを加え、スープの素、塩、砂糖を加えて強火にして沸騰させ、①の鶏肉を入れる。再び沸騰したら火を弱めあくを取りながら20～30分中火で煮込む。

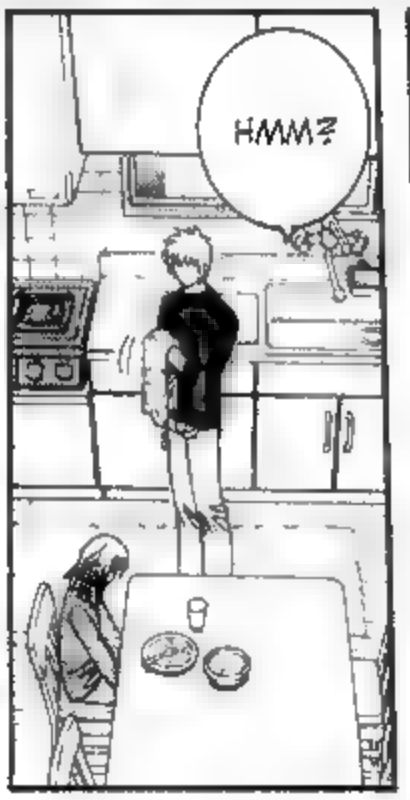


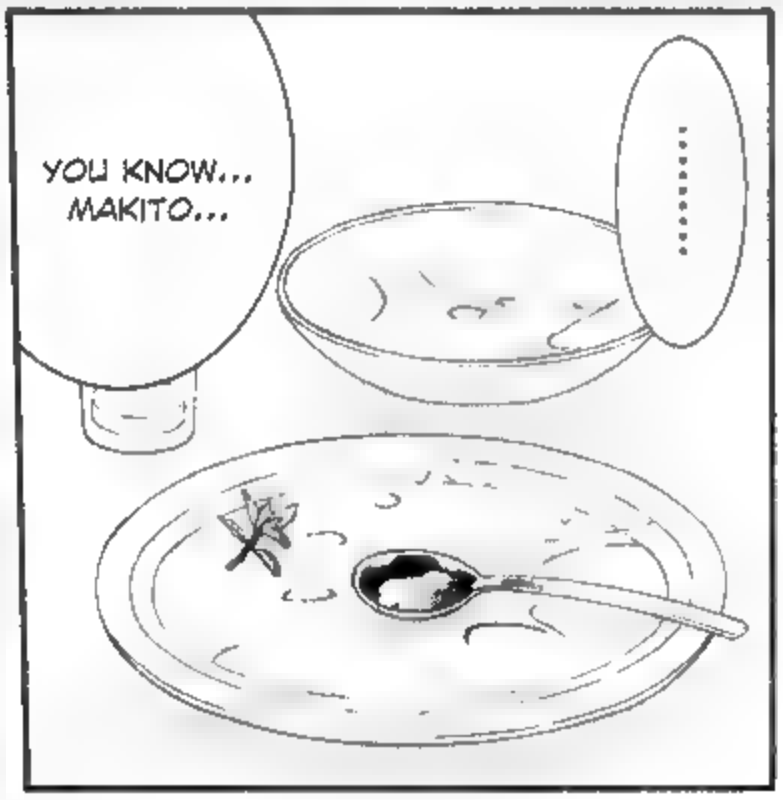
⑦⑥のさつまいもを加え、さつまいもに箸がすっと通るまで煮込む。仕上げにココナッツミルクと牛乳を加え、沸騰直前まで温めて火からおろす。



⑧皿に盛り、バジルとうす切りにした玉ねぎを添えれば出来上がり。







HAVING THE PLACE BURNED DOWN, THE COOKING BATTLE WITH SUIREN, STARTING A MOBILE CURRY HOUSE.

JAPANESE CURRY

A LOT OF THINGS HAPPENED... RIGHT...

IF MAKITO WASN'T HERE, THIS SHOP WOULD HAVE BEEN LONG GONE.

UUH... EVEN BEFORE THAT,

.....

REALLY...

I MADE IT BACK TO THE STORE LIKE THIS...

BECAUSE MAKITO WAS HERE FOR ME,

HONESTLY, HONESTLY, THANK YOU.

AND,

PLEASE TAKE CARE OF ME FROM NOW ON, TOO.

……

ニヘラ

SURE!

…

EH?

ん…

BUT…

NO NEED TO THANK ME.

CAUSE EVENTUALLY ..

I WILL HAVE YOU PAY ME BACK WITH YOUR BODY.

…!

THIS FEELING..

NO...

NNN...

PUKU

PUKU

B...

YOU'RE KIDDING...

...

ゴキゴキゴキ

ゴゴゴゴ

ドーン

ゴゴゴ

-RA..

EH...?

HUH?

AH...

MAKITO ...!?

MAKITO!?

KARAN KARAN

?

.....

AND WITH THAT .

... WHAT?

.....

SORRY, ARE YOU OKAY.? ARE YOU HURT ?

COOKING GANESHA IS

IN THE ENDING OF 2002

BITCH

REBORN AS THE PIG'S CURRY HOUSE

ひら...

NCIS

NODAME • CANTABILE • ILLEGAL • SCANLATIONS

Addicted to Curry Chapter 62

TRANSLATOR: MECH | RECIPE: CHIEKO

EDITING: CHOO CHOO, KIR

QC: EDWARD

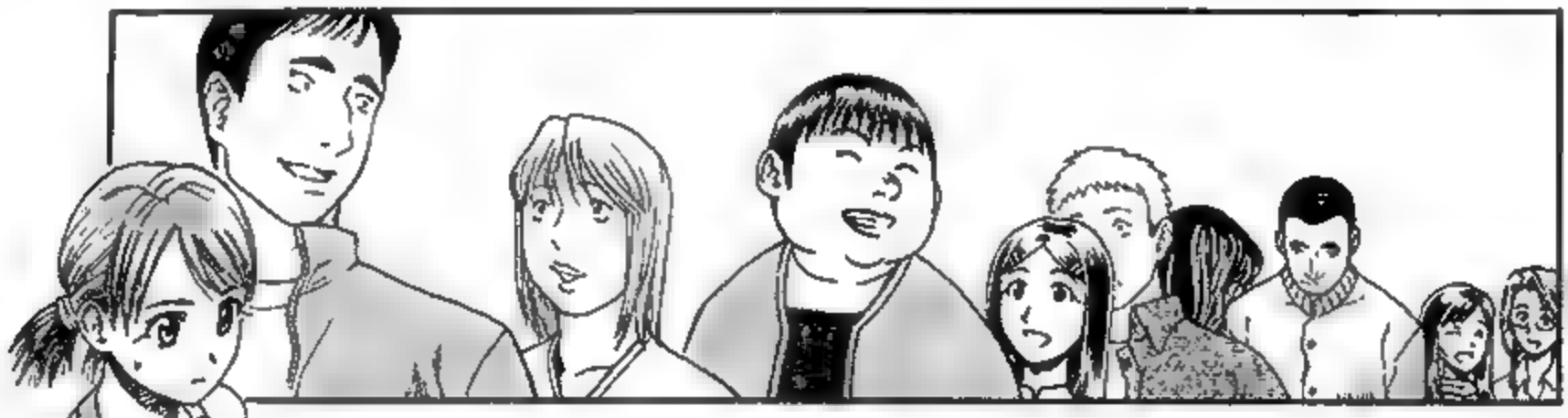
RANT

HMMMMMMMM WELL . THIS WAS IN THE WORKS FOR A LONG TIME BUT YEAH... WE'RE SO DEAD IT'S NOT FUNNY ANYMORE ANYWAY . WE'VE ARRANGED THINGS WITH VISCANS AND THEY'LL BE CONTINUING THIS MANGA FROM CHAPTER 63 CHEERS TO THEM

#VISCANS @IRC.IRCHIGHWAY.NET

BAI BAI

Two Is One, and Seafood Curry



Chapter 62
Two is One, and Seafood Curry

WELCOME ...!

PLEASE, TAKE A SEAT ANYWHERE YOU WISH.

OOOH, WELCOME!!

YOU'VE FINALLY REVIVED!

We've been waiting

KYAA, THANKS!

HERE, A GIFT FOR REOPEN-ING!

HAHA HAHA!!

AH, THANK YOU VERY MUCH...

YUI-SAN, HERE, A GIFT FOR OPENING.

KOENJI, WHAT'S UP WITH THAT ELEPHANT!? YOU BROKE THE NOSE ALREADY EVEN THOUGH YOU JUST OPENED!? HUH!?

wrapping it up in tape!

AH, BE CARE-FUL ...

THAT'S RIGHT, WHAT HAPPENED TO THAT NOSE?

WHA...!!?

THAT'S 'CAUSE MAKITO WAS TOUCHING MY BREASTS'!

WAI...

AAH...

WHEN . GOT SMACKED OUT OF THE SECOND FLOOR WINDOW BY YU., I HIT THE ELEPHANT'S NOSE SQUARE ON...

SO IT BROKE

WATCH IT!!

WELL, YUI HAD NO BRA ON RIGHT THEN, SO...

NO ...

Y, YO, YO, YOU... KOENJI, YOU BASTARD ...

CURRY

KOENJI...

TOUCHED YUI-SAN'S BREASTS ...!!?

むに

むぃ

USE PROTECTION, YOU ARE STILL A HIGH SCHOOLER!

NO, THAT'S ...

HEE, THE TWO OF YOU ARE ALREADY LIKE THAT...

DID YOU DO IT AL-READY?

YOU ARE WRONG!!

WOULD YOU WORK, PLEASE...

KYA HAHA, SHE'S SO RED...!

WE CAME BACK ...!

辛っ うまい

TO OUR SHOP ...!

WE CAME BACK ...!

じ〜ん...

IT'S THE RESULT OF YOU THREE WORKING HARD TOGETHER...!

GREAT, ISN'T IT?

I... DIDN'T DO ANY-THING...

NO...

IT'S ALL THANKS TO MAKITO AND MUKAI-SAN'S WORK...!

I... AM ALWAYS JUST STANDING BESIDE THEM...

UNABLE TO BE OF ANY HELP...

CURRY

TAKE A LOOK AT THIS!

EXCUSE ME, IS KIIMA CURRY READY?

HEALTHY CURRY, PLEASE.

WATER...

CAN HAVE TWO MORE CHA?

!!

!!

ぶっ

THIS AIN'T THE TIME AND PLACE TO BE TALKING LIKE THAT!

WH... WHAT ...?

DON'T WORRY! IT'S EASY STUFF!!

E... EH!?

me!?

JUST THE TWO OF US AIN'T ENOUGH! GIVE US A HAND!

LOOKS BUSY...

SORRY, PLEASE HELP YOUR-SELF!

EXCUSE ME, CHECK...

.....

What kind of a shop...

SORRY, PLEASE HELP YOUR-SELF!

EXCUSE ME, WATER PLEASE?

SORRY, PLEASE HELP YOUR-SELF!

EXCUSE, ORDER ...

G-GARNISH?

what ?

GARNISH THE TWO CUCUMBERS OVER THERE! AND DICE THE TWO GREEN PEPPERS OVER THERE!

.....

GOT IT!

WELL, IT'S KINDA LIKE MINCING!

JUST USE THE SLICER THERE!

MIX THE CUCUMBERS AND THE GREEN PEPPERS!

NOW 500ML OF YOGURT, AND SOME SALT!

ALL RIGHT, OKAY!

しゃこしゃこ しゃこしゃこ

しゃこしゃこ しゃこしゃこ

WHAT A CLUMSY GR....

OUCH !!

IS THERE A GUY CALLED KOENJI HERE...?

YES!

WHEN YOU RE DONE, PUT IT IN THE FRIDGE TO COOL!

#117

HOW HAVE YOU BEEN?

AH.

YAAH... IT'S BEEN A LONG TIME, KOENJI-KUN...

WAIT, MAA-CHAN!

IT'S SAKURAI ZAKAYUU-ZOU, THE LAWYER!

REMEMBER! THE JUDGE AT THE MATCH WITH RENKA...

.....

BUU

WHO ARE YOU AGAIN?

THE HUGE FACED OLD MAN!

AAAH!

I CAME TO TEST YOUR TRUE STRENGTH!

I HEARD YOU WERE OPENING A SHOP TODAY...

CAN I HAVE A CURRY!?

OH WELL...

FUUN...! I LIKE THE SHOP'S DECORATION, STILL THE JOKER I SEE...

A SERVING!

SEAFOOD CURRY...

I'LL SAY ONE THING...

.....

...HAA...

SURE, BUT WHAT DO YOU WANT?

HMM...

IT WON'T GO AS EASILY THIS TIME...!!

CURRY HOUSE

SORRY, PLEASE HELP YOURSELF.

I don't have enough hands

AT LEAST GIVE ME SOME WATER!

OI.

.....

YUI! GET THE STUFF YOU JUST MADE OUT OF THE FRIDGE AND PORTION IT...

AND DROP SOME CHILI PEPPERS LITTLE BY LITTLE IN THERE!

AH, SURE ...

.....

MAKI TO ...

IT'S FINE! NO WORRIES!

THE BEST COLLABORATION ...

CURRY HOUSE

COOKING

TAKE A GOOD LOOK AT IT...!!

THANKS FOR WAITING ...

MUUU ...

HOOO... IKA-SHRIMP AND SCAL-LOPS, HUH ...

LOOKS PRETTY NORMAL FOR NOW...

!

HUH...? THIS WHITE ONE HERE...?

.....

SALAD? THIS...?

ｺｰｸﾘ

ｳ

ﾊｰ...

ｸﾘ

KAAKUDII KA RAITA! A YOGURT SALAD MADE WITH CUCUMBER.

Eat it with the curry

HOUSE

THE FLAVOR OF THE OCEAN BURSTS OUT ON EVERY BITE...

AND THE SCENT OF COCONUTS LIGHTLY TOUCHES THE TEETH... THIS IS...

MUUU...

ぶっ ぶっ ぶっ

OOO...

OOO...

THIS IS...

NN...?

CURRY HOUSE

UUU...

SPICY !!!

SP...

ガーク...

！

かはーはー

はっ

SPI...

WAI...
THIS IS...
A LITTLE TOO
SPICY, ISN'T-

AH,-RIGHT, HE SAID SOME-THING ABOUT THE SALAD

がぶ。

がぶ。

がぶ。

WHAT IS THIS...
THE BURNING SPICINESS IS ALMOST LIKE A LIE NOW...

SWEET AND SOUR!

！

BEFORE THAT...

SOMEHOW I WANT TO...

ごはあ

ガツ

TASTE THAT SPICI-NESS AGAIN

!!!

THE CURRY AND SALAD COME TOGETHER AS ONE, FORMING SUPERB HARMONY!!!

CURRY HOUSE

THIS CAN KEEP ME GOING FOREVER!!

THE SPICINESS OF THE CURRY TOGETHER WITH THE SALAD...

アア

アアア

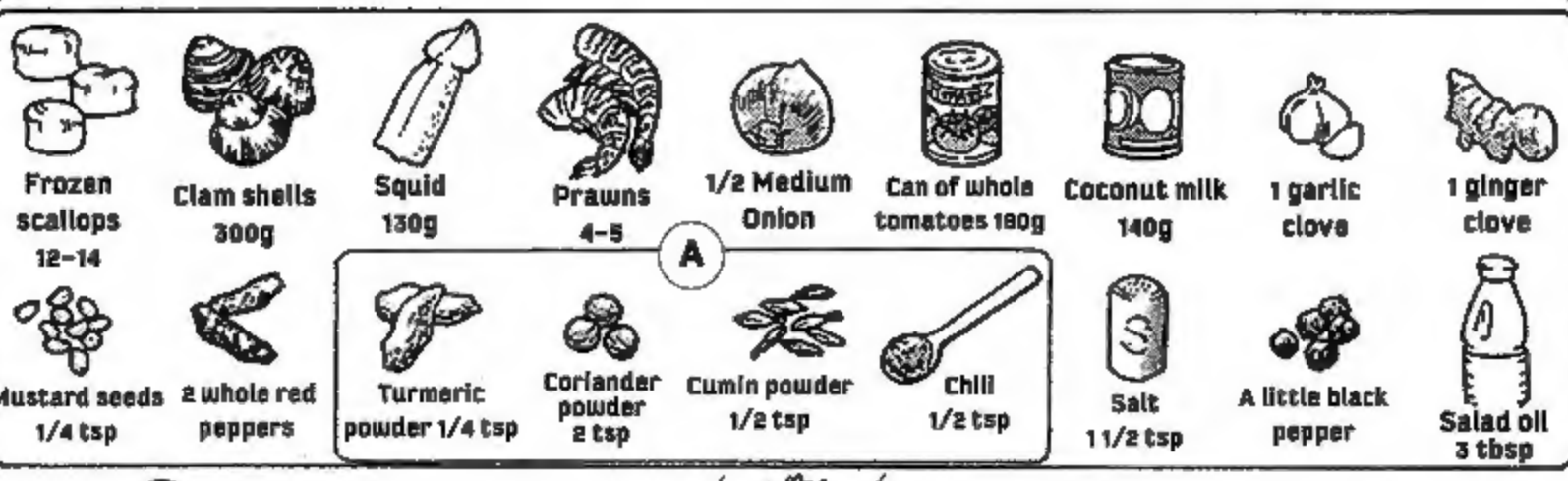
……

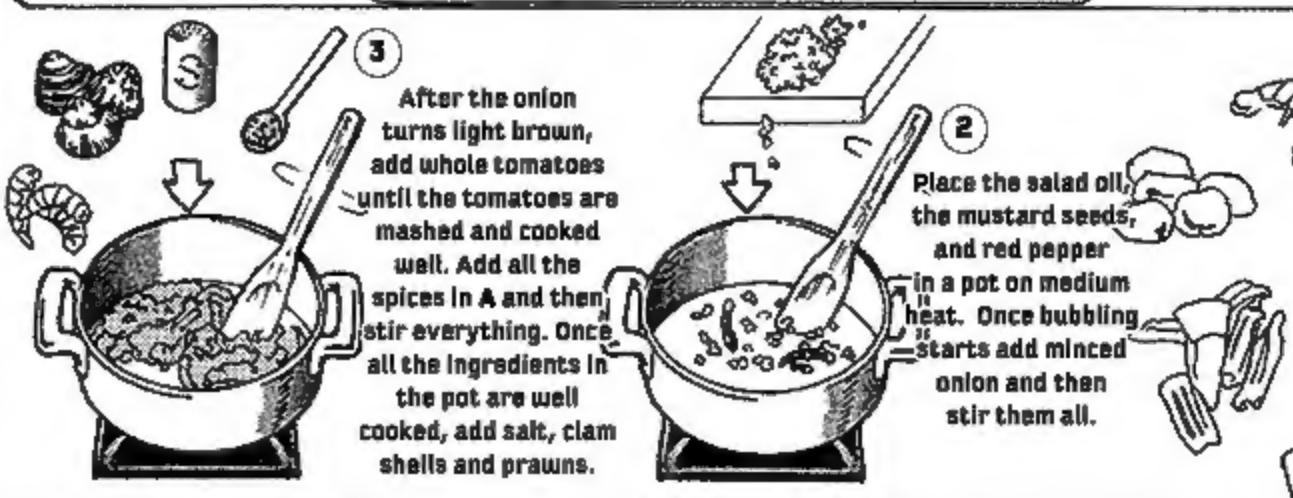
MAKITO ...?

THIS IS...

DELICIOUS !!!

Seafood Curry (Serves 6)



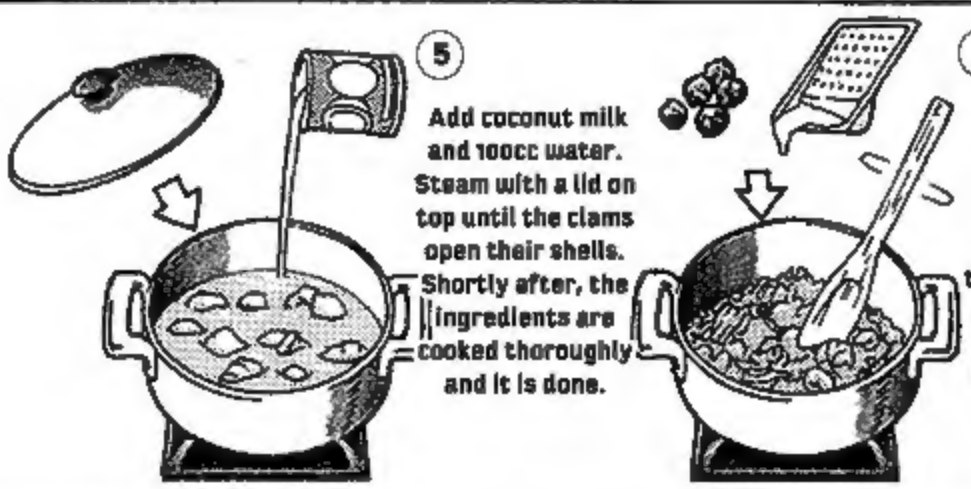


3 After the onion turns light brown, add whole tomatoes until the tomatoes are mashed and cooked well. Add all the spices in **A** and then stir everything. Once all the ingredients in the pot are well cooked, add salt, clam shells and prawns.

2 Place the salad oil, the mustard seeds, and red pepper in a pot on medium heat. Once bubbling starts add minced onion and then stir them all.

1 Defreeze the scallop. Clam should be soaked in salt water and the sand washed off the shells. Remove skin from quid, cut into bite-sized pieces, and a decorative cut in the shallow part on the surface. Remove the prawn shells and clean the gut.

Note: Don't over cook the seafood. They would get too dry easily. Once the seafood changes colour and the shells open it should be enough. The seafood curry in the story sounded very spicy, but this curry is not too spicy to serve. Please try it.



5 Add coconut milk and 100cc water. Steam with a lid on top until the clams open their shells. Shortly after, the ingredients are cooked thoroughly and it is done.

4 After the prawns turn red, add the squid and scallop. Stir them well. Add grated garlic, ginger and black pepper.

HE HEARD IT...

YES...!

KYAA... INTER-ESTING ...

THEY *SO* DID IT...!

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LOOKS LIKE THOSE TWO ARE GETTING ALONG PRETTY WELL IN THERE... YOU GUYS...

AH...!

Hahahahaha

KYAA... ALL RED...!

WAIT, ENOUGH IS *ENOUGH*, SHO-CHAN!!

⑥ Addicted to Curry Volume 6 (END)